

THE NATIONAL PROVISIONER

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No. 20.

SOUTH AMERICAN SLAUGHTERING.

In a report from Montevideo it is stated by Consul Goding that the slaughter of cattle at saladeros of Rio Grande (Brazil), Argentina and Uruguay during the season of 1911-12 reached the large figure of 1,836,000 animals. Although the quantity in total is practically the same as that for the record season of 1909-10 (which had an excess of but 45,000 head), the number killed during the present season should not be considered as particularly industrious, because the Rio Grande plants only have worked energetically, having slaughtered 902,500 head, an excess of 200,000 over the previous season.

As to the Argentine and Uruguayan plants, the former killed 382,000 and the latter 550,700. Although these figures do not differ greatly from those of the previous season, there is a considerable decline, which in Uruguay amounted to 212,000. This decrease was due to scarcity of cattle, which during the past two years has been becoming more apparent.

The most salient point gained from the statistical data is the enormous increase in the number of cows killed, the figures in Argentina being 80,128, in Uruguay 226,945, and in Rio Grande a proportionate quantity. Unless measures are taken to protect the breeding animals, the future of the industry is problematical.

NEW NEBRASKA PACKING CONCERN.

It is reported that the big plant of the Morton-Gregson Company, at Nebraska City, Neb., has been taken over by a new company recently formed, and known as the Otoe Packing Company, in which Carl M. Aldrich, one of the best-known pork-packing experts in the country, is the moving spirit. The Otoe Packing Company has been incorporated with a capital stock of \$250,000. The incorporators are Carl M. Aldrich, George M. Thomas, Richard Laidlaw, Walter Y. Dowe and William Kennedy, all of Nebraska City. Mr. Aldrich has been the manager of the Morton-Gregson plant for several years, and has given its products a high reputation. It is understood that the plant will be enlarged and made even more up-to-date under the new management.

NEW URUGUAY PACKING PLANT.

Consul Goding reports from Montevideo, Uruguay, that the new American meat packing plant in course of erection there has been completed, and that it was to begin operations in October.

THE GOVERNMENT MEAT INSPECTION History of the Federal System and How It Works

By Dr. A. D. Melvin, Chief, Bureau of Animal Industry, U. S. Department of Agriculture.

[EDITOR'S NOTE.—The head of the Federal Meat Inspection Service here describes the history of meat inspection in the United States in a paper prepared for the information of consumers, and read at the recent Pure Food Exposition in New York City by Dr. U. G. Houck, inspector in charge in New York. While the trade will take exception to the phraseology of portions of Dr. Melvin's article, where he seems to infer that they have been restrained from pursuing improper practices only by government watchfulness, yet it will be remembered that he is speaking to consumers who have been grossly misled by sensational publications in the past, and who really believe the packers all that these sensationalists attempted to paint them. His description of the federal inspection system and his defense of its adequacy is well worth consideration.]

The meat inspection service of the government has been in operation for more than 21 years, and from a small beginning it has grown until it now covers more than half of the total meat supply of the United States. This inspection has been and is carried on by the Bureau of Animal Industry of the United States Department of Agriculture.

The first Federal meat inspection law was passed by Congress in August, 1890, but was very incomplete. Certain European governments had excluded American meats, especially pork, on the alleged ground of unwholesomeness, and this law was passed with the object of establishing an inspection that would secure the admission of our meats into foreign countries. It provided only for the inspection of salted pork and bacon intended for exportation, and this inspection was to be made at the place where the meats were packed and boxed.

Such an inspection could not accomplish the important object of determining whether or not the animals from which the meat came were diseased at the time of slaughter, and the consequence was that foreign governments refused to recognize such inspection as sufficient to warrant the removal of their prohibition against American meats.

About the same time there was a growing feeling in this country that there should be an inspection of meats for the protection of the health of the consumers. Some States enacted laws for the inspection of meat introduced from beyond their borders, and some cities had some kind of local inspection, but these measures were inadequate.

Demand for a Thorough Meat Inspection Law.

These conditions, that is, the desire to secure the admission of our meats into foreign countries and the desire to provide some protection for domestic consumers, led

to the passage of the act of March 3, 1891, under which a much more effective government inspection was established. This law did not give all the authority needed, yet the inspection maintained under it was efficient as far as it went. It provided for an inspection before slaughter of cattle, sheep and hogs which were about to be slaughtered at any establishment engaged in interstate or foreign commerce, and also authorized a post-mortem examination at the option of the Secretary of Agriculture. The less important ante-mortem inspection was mandatory, while the more important post-mortem inspection was only discretionary.

The inspection was continued under this law, with a slight amendment in 1895, for 15 years. The inspection did not cover the preparation, curing and canning of meat products, or the sanitation of the packing-houses, as the law made no provision for those features or for preventing adulteration or the use of chemicals. Even if there had been legal authority for extending the inspection in those directions, no funds were available for that purpose. The appropriations were never sufficient for even the ante-mortem and post-mortem inspection to be applied to all establishments carrying on an interstate business.

It will be recalled that the agitation of 1906 related to insanitary conditions in some packinghouses, and to improper practices in the preparation of sausages, prepared meats, etc., matters over which the inspectors had no authority under the law; while no fault was found with the fresh meats, to which the inspection was confined. Even then the inspection was good as far as it went, and it went as far as the law and the funds permitted.

The law of June 30, 1906, was welcomed as a great advance. It not only continued the inspection of live animals before slaughter and of carcasses immediately after slaughter, but it extends the inspection so as to follow the meats and products through all the stages and processes of preparation, curing, canning, etc., and gave authority for requiring sanitary equipment, conditions, and methods, for preventing the use of harmful preservatives and

misleading labels, and for regulating the transportation of meat in interstate and foreign commerce.

It also did what was essential if these things were really to be made effective; that is, it provided a permanent annual appropriation of \$3,000,000 to pay the expenses of the inspection. The largest sum ever before expended for meat inspection in any one year was about \$800,000. The new law therefore gave much greater powers than the old, and provided nearly four times the amount of money previously available for carrying on the inspection.

Extension of the Meat Inspection Service.

The inspection service was promptly extended, and efforts have constantly been made ever since to improve its efficiency with the experience gained from year to year.

The increase in the work is shown by comparing statistics of the past year with those for the fiscal year ending June 30, 1906, which was the last under the old law. In 1906 the inspection was conducted at 163 establishments in 58 cities and towns, as compared with 940 establishments in 259 cities and towns in 1912. The number of animals inspected at the time of slaughter in 1906 was slightly under 43,000,000, while in 1912 there were over 59,000,000.

The greatest improvement has been in sanitation. It was a tremendous task to clean up several hundred packinghouses, and this could not be done overnight. The Bureau dealt with the problem in a practical way, and gradually but firmly brought the packinghouses up to the required standard of sanitation. It was impossible to put some of the older buildings into satisfactory condition; they had to be demolished and new buildings erected, and this has been done in many cases, but it has taken time.

The policy followed made it possible to bring the deficient establishments up to a good state of sanitation without stopping operations and cutting off the meat supply of the country. As time has gone by the older buildings have been for the most part replaced by buildings of the best modern sanitary construction, and the sanitation of inspected packinghouses is now practically beyond criticism. This has been accomplished without having to resort to the withdrawal of inspection, except in very few cases.

The three principal stages in the meat inspection proper are the ante-mortem inspection, the post-mortem inspection, and the subsequent supervision and inspection of the products.

Description of the Methods of Inspection.

The ante-mortem inspection consists in the careful examination of the live animals. The details vary somewhat according to the local arrangements. This examination is made in the stock yards or in the pens or alleys of the establishments at which they are to be slaughtered.

In the large stock yards doing an interstate business, as at Chicago, the ante-mortem inspection under the meat-inspection law is reinforced by an inspection made under the livestock quarantine laws, all animals entering the yards being inspected on arrival with a view to detecting contagious diseases and preventing their spread. When an animal is observed that gives any appearance of being unhealthy or unsound, the

inspector or his assistant affixes to its ear a numbered metal tag bearing the words "U. S. suspect." Such animals are segregated and slaughtered separately from all others either before or after the regular killing.

The chief value of the ante-mortem inspection is in segregating the animals of suspicious appearance, so that they may be given a special post-mortem examination, and also in detecting certain diseases, such as acute hog cholera, actinomycosis, acute febrile diseases, immaturity, etc., in which the ante-mortem symptoms are pronounced while the post-mortem lesions are sometimes very slight.

PROFITABLE ADVERTISING

The following is a letter from one of the leading concerns manufacturing packinghouse equipment. It speaks for itself as to the value of steady, intelligent advertising in the right medium. It shows, too, that The National Provisioner is read abroad as well as at home. It says:

Chicago, Ill., Nov. 6, 1912.
The National Provisioner,
New York.

Gentlemen:

You will probably be glad to know that we have been doing a big business all this year. While a big part of this business is of course domestic business, yet we are extremely gratified to observe our steadily increasing foreign business, a good part of which we are pleased to say also comes through our advertisements in The National Provisioner.

Within the last six months we have done a big volume of business abroad. These shipments consisted mostly of our special machinery, among which were:

A complete salad oil plant and lard plant for Russia.

A complete oil refining plant for Greece.

A complete lard manufacturing equipment for Denmark.

A compound lard and meat canning equipment for New South Wales.

A complete lard compound equipment for South America.

A complete oil refinery for India.

Two lard compound plants and an oleo plant for Mexico.

In addition, hog dehairing and polishing machines for Germany, deodorizers and lard machinery for Holland, and numerous single equipments of packinghouse machinery for other parts of the globe.

We have had a very good season with our hog dehairing and polishing machines, having sold in the last six months about 24 machines in the United States and Canada.

Yours very truly,
THE ALBRIGHT-NELL CO.,
Per B. F. Nell.

The post-mortem inspection is much more important than the ante-mortem, and is our chief reliance in passing on the health of animals and the wholesomeness of their carcasses. In most cases it is impossible to determine the nature or extent of disease in the living animal. This is especially true of tuberculosis. Animals are frequently found which have every appearance of being perfectly healthy and in good condition, but after slaughter are found to be very extensively affected with tuberculosis.

The Post-Mortem Inspection System.

The post-mortem inspection is made at the time of slaughter and immediately afterwards. In the large packinghouses where the rate of killing is rapid, the system of inspection has so far as practicable been adapted to the conditions, so as to provide thorough and careful inspection without unduly obstructing the operations of the establishment.

Visitors sometimes wonder how it is possible for the inspection to be done thoroughly when the slaughtering is done so rapidly. In the case of hogs, for example, the glands of the neck are common seats of tubercular infection, and the disease is first looked for there when the head is severed. As the abdominal cavity is opened and the viscera exposed, another inspector with practiced eye watches closely for the slightest abnormal appearance, and feels and lays open with a knife various parts in order that any obscure signs of disease may be detected.

Upon observing the slightest indications of disease or any abnormality the carcass is "retained," that is, it is set aside, marked with a numbered tag for identification, and sent to a special place or room where a careful and thorough examination is made by another inspector to see whether the carcass is really diseased and to determine the proper disposal of it. By this means we are able to make a most thorough examination without delaying the work on the killing floor, which would be necessary if a careful final inspection were made there at the time of the first discovery of indications of disease. In small establishments one inspector can usually perform the whole work.

The meat found to be sound, wholesome and free from disease is marked with the inspection legend "U. S. Inspected and Passed," together with a number designating the establishment. The carcasses and parts found to be diseased or otherwise unwholesome are marked "U. S. Condemned," and are destroyed for food purposes by rendering into grease or fertilizer.

The ante-mortem and post-mortem inspections are performed by or under the supervision of skilled inspectors, who are graduates of recognized veterinary colleges, and who have had special training in the inspection service. Portions of the work are sometimes assigned to assistants who may not be veterinarians, but who have had special training and experience. Their work, however, is done under the supervision of a veterinarian, and only the veterinary inspectors make the final decisions on retained carcasses.

Other Safeguards of the Inspection System.

Following the post-mortem inspection there is a further inspection and supervision covering all the various processes of preparing, curing, and canning meat food products of various kinds. This part of the work is done by men who are designated as meat inspectors and who have had special experience fitting them for such work.

The object of this inspection is to prevent or detect any unwholesomeness that may occur or develop after the meat has passed the post-mortem inspection, and also to guard against insanitary methods, adulteration.

(Continued on page 24.)

VALUE OF VARIOUS CUTS OF BEEF

Knowledge Which May Help to Reduce Living Cost

By L. D. HALL, Assistant Chief in Animal Husbandry, and A. D. EMMETT, Assistant Chief in Animal Nutrition, University of Illinois Agricultural Experiment Station.

(Continued from last week.)

[EDITOR'S NOTE.—This series of articles reports the salient points in an investigation which strikingly sustains the claims of the meat trade as to the value of the cheaper cuts of beef. It is something that should be brought to the attention of those who complain of high meat prices, and yet insist upon buying nothing but costly beef cuts.

In previous issues the general plan of testing the value of various beef cuts was explained, and a report of the slaughter tests on selected animals was given. Three choice steers were killed, dressed and chilled.]

Chemical Composition of the Boneless Meat of the Wholesale Cuts.

After separating each of the wholesale cuts mechanically into lean, visible fat, and bone, as already described, the lean and the visible fat were sampled for chemical analysis. The rump, hind shank, shoulder clod and neck were sampled separately, thus making eleven cuts in all. (As illustrated by Fig. 1, shown on page 17 of The National Provisioner, issue of November 9.)

With Steers Nos. 1 and 2 the visible fat from all the cuts was composited and analyzed, while the lean meat from each of the cuts was subjected to a detailed chemical study. With Steer No. 3, however, the visible fat and lean of each cut were combined and analyzed. In none of these cases was the bone subjected to chemical analysis.

The following determinations were made on the samples of boneless meat: 1. Water. 2. Dry substance, water-soluble and insoluble. 3. Fat, ether-soluble matter. 4. Protein, water-soluble and insoluble. 5. Organic extractives, nitrogenous and non-nitrogenous. 6. Ash, water-soluble and insoluble. 7. Phosphorus, water-soluble organic and inorganic, and water-soluble.

The methods used in making the chemical study of the various cuts of beef were those which have been published from the Laboratory of Physiological Chemistry of this department. It is not the object of the writers to outline these methods at this time nor to discuss these technical data excepting in as practical a way as possible. As in the preceding discussion, the corresponding data from the three steers have been averaged, and it is upon these average data that the statements herein are based. Attention should again be called to the fact that the animals used in these tests were choice and prime steers.

Water, Dry Substance and Fat in the Meat.

In the following table the data are given showing the distribution of water, dry substance, and fat in the boneless meat (all lean and fat) from the eleven cuts. The results are expressed in percentages calculated on the basis of the fresh substance.

In the above table dry substance refers to that portion of the flesh that is not driven off upon heating the sample at the boiling point of water, or the flesh minus the water contained in the cut. Fat includes not only visible fat, but also all the ether extract derived from the so-called lean of each cut. The soluble dry substance is that portion of the meat which is dissolved out by pure water at ordinary room temperature. It is supposed that the water-soluble constituents of flesh are more easily and quickly digested than the non-soluble, and hence of greater use to the needs of the body. The insoluble dry substance other than fat is that portion which remains after treatment with water.

and plate, contain the lowest percentages of water, due to their large proportions of fat. The round and clod rank highest in respect to water because of the large percentages of lean meat they contain. The high-priced rib and loin cuts are intermediate.

Dry Substance in the Meats.

Dry Substance.—The relationship between the dry substance content of the eleven wholesale cuts is shown graphically in Fig. 3. It will be seen that the upper curve gives the distribution of the percentages of total dry substance in the boneless meat. This curve rises continuously from the clod to the flank cuts, indicating an increasing percentage of dry substance with the fatter cuts. The cheaper cuts such as the shank, clod and round have the smallest percentages of dry substance.

The order of increasing percentages of soluble dry substance shown by the second curve, corresponds, with the exception of a few minor rearrangements, to the order of

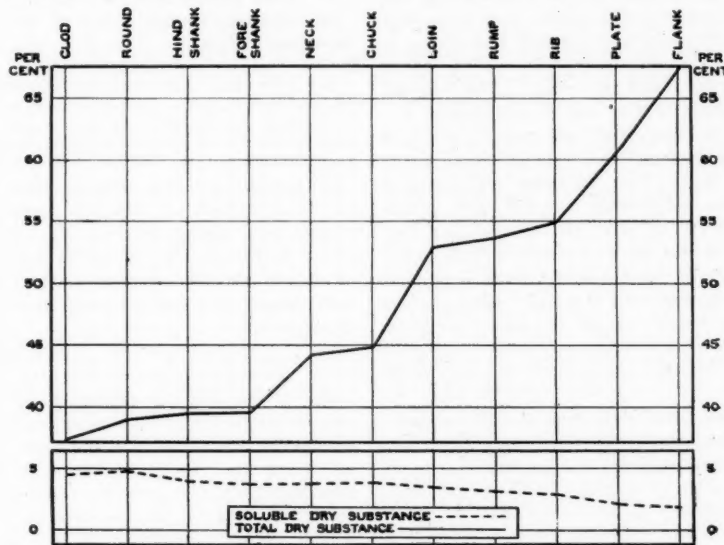


FIG. 3.—PERCENTAGES OF TOTAL AND SOLUBLE DRY SUBSTANCE IN THE BONELESS MEAT OF THE WHOLESALE CUTS.

Water.—The cuts are arranged according to the percentages of water they contain. The percentage of water represents all that portion of each cut not included in the dry substance. The wide variation in water content of different cuts of beef is here shown in a striking manner, ranging from about one-third up to two-thirds of the weight of edible meat.

It will be noticed that the arrangement of the various cuts is substantially in inverse order with respect to the percentages of fat and of total dry substance; also that in general the higher the percentage of fat, the lower the percentage of water. Two of the cheaper cuts of the carcass, viz., the flank

cuts given in Fig. 4 for fat. It is seen that the expensive cuts are not at all favorably distinguished from the cheaper ones, the loin and rib cuts possessing, in fact, smaller percentages of soluble dry substance than the average-priced cuts. The round, however, a medium-priced cut, has the largest proportion of soluble matter, 4.89 per cent.; the clod comes next, having 4.48 per cent.; while the flank is lowest, 1.73 per cent. The values for the loin and rib are, respectively, 3.48 and 3.06 per cent.

If the influence of the difference in fat be eliminated by calculating the soluble dry substance of each cut on the fat-free basis, the order of the cuts is considerably modified, as the following data show:

Dry substance.								Per cent.	
Wholesale cut.	Water.	Other than Fat.			Fat.	Total.			
		Soluble.	soluble.	Total.					
Flank	32.26	1.73	8.88	10.61	57.16	67.77	Round	6.09	
Plate	39.42	2.29	9.89	12.16	48.57	60.75	Loin	5.59	
Rib	45.15	3.06	11.23	14.29	40.62	54.91	Clod	5.46	
Rump	46.25	3.33	11.42	14.75	38.95	53.70	Rump	5.45	
Chuck	47.42	3.48	11.69	15.17	37.71	52.88	Chuck	5.27	
Loin	47.42	3.48	11.69	15.17	37.71	52.88	Rib	5.15	
Chuck	55.47	3.82	13.53	17.35	27.54	44.89	Neck	5.14	
Neck	56.32	3.80	14.07	17.87	26.12	43.99	Hind shank	4.92	
Fore shank	60.95	3.80	15.75	19.55	19.98	39.53	Fore shank	4.75	
Hind shank	61.02	3.90	14.84	18.74	20.77	39.51	Plate	4.45	
Round	60.86	4.89	14.55	19.44	19.65	39.09	Flank	4.04	
Clod	63.04	4.48	15.02	19.50	17.96	37.46			

(Continued on page 24.)

(Continued on page 24.)

PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

TO MAKE GOOD SAUSAGE.

A butcher subscriber writes as follows:
Editor The National Provisioner:

Can you give me general directions for making sausage? What machinery, equipment and methods are necessary to carry on a profitable sausage business?

This is too big a subject to be treated in detail in the limited space available on this page. But the main points can be brought out. One of the recognized authorities in the sausage business in this country, Edwin R. Smith, of Buffalo, writes to The National Provisioner on this subject as follows:

"There is a great difference in ways of making sausage. One way will create a demand among your customers and continue doing so, and another way will cause you to lose trade, for after the sausage has been tried the customers do not come back again.

"To build up a sausage trade you must use judgment. Do not take advantage of your customers, and at the same time make and sell an article that will leave you a good profit, and that can be sold at a reasonable price.

"In the first place, you should use good, wholesome meat. Good bull meat is the best for bologna, and the best for making a profit on, as bull meat will absorb 50 per cent. more water than any other kind of meat. This, however, depends also on how fine it is cut. The mere fact that all the large packers and sausage makers throughout the world finish cutting their sausage meat in a silent

cutter proves that it not only makes the best quality of sausage, but that it cuts it in such a condition that it absorbs water, making a fine, juicy sausage, not a sausage that is dry and brittle.

"To a sausage maker this is very important. You can put in considerably more water by cutting meat in a silent cutter, which is all clear profit, and at the same time it is not considered an adulteration, but is pure and wholesome, and makes a more palatable and better selling product.

"All that is required in making sausage is a silent cutter, a sausage stuffer, a smoke-house and a kettle for cooking. The cost of this outfit is very small, compared to what it will do for a butcher who wishes to start in the sausage business."

(To be continued.)

TO MAKE SAUERKRAUT.

An Eastern manufacturer of provisions writes as follows:

Editor The National Provisioner:

We have just gone into the manufacture of sauerkraut. Can you tell how to cure it, how to handle it after it is cured, how long it can be carried after curing, temperatures it should be carried in, etc.?

In the issue of The National Provisioner of March 2, 1912, on this page, appears an answer to a similar question. It gives full directions for making the famous Magdeburg kraut and other points on making this product. In addition the following information is given:

Good solid cabbages are freed from the outer green leaves and passed through a kraut cutter, the cut cabbage then being packed in clean, sterilized barrels as solidly as possible. First put a layer of salt in the bottom of the barrel, then a layer of kraut, then more salt, and have the whole tamped down, repeating the process until the barrel is full. About one and a half pounds of salt is required per 100 pounds kraut. Some prefer a little coriander seed scattered throughout the kraut as it is packed.

The kraut is then allowed to ferment about 3 to 4 weeks, skimming the foam from the top of the barrel from time to time, keeping the kraut pressed down all the time with weights, or in any manner convenient.

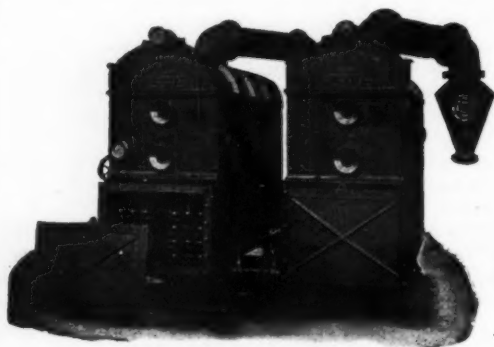
The curing temperature is about 65 to 70 degs. Fahr. When fermentation ceases the kraut should be kept in a cold room; not where it will be subject to being frozen, however. Cabbage will keep in a dry room at a temperature of about 36 to 40 degs. Fahr.

A good method of keeping pressure on the kraut while curing is to use a perforated head, and a brace to the ceiling, tightened so the liquor comes up over the perforated head, thus allowing of perfect skimming. A cloth under the head will help to keep the air out, which is an essential matter.

WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully-arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information. The binder is finished in substantial cloth board, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

Watch page 48 for business opportunities, which may be just what you want.



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NO WONDER THEY WANT IT

Reference was made in a recent issue of The National Provisioner to a decision of the Appellate Division of the New York State Supreme Court reversing a ruling of the Supreme Court in favor of oleomargarine. The lower court ruled that a consumer could not be deprived of the right to buy a wholesome food product, honestly made and sold, even though it might have a natural color somewhat similar to that of butter. The Appellate Court reversed the decision on the ground that evidence was introduced showing that some oleomargarine manufacturer had once bleached his naturally yellow product white; therefore oleomargarine could be made white; therefore it should be made white—and not yellow!

We will not quarrel with this logic. It is for a still higher court to consider that. Our interest at this moment lies in an official bulletin issued by an official of the State of New York, supposedly employed in the interest of the whole people of the State of New York.

In commenting on the decision referred to above, the State Commissioner of Agriculture proudly calls attention to the fact that, thanks to the activity of the Department, "the sale of oleomargarine never attained any dimensions until about three years ago." A little later on in his bulletin he says that "It should be clearly understood that the authorities of the State are not making war on oleomargarine!"

The good commissioner, torn between his desire to serve the butter interests and his fear of the wrath of the consumer mulcted by the high butter prices, evidently failed to note the delightful inconsistency of his statement. Beginning with expressions of satisfaction at having shut out oleomargarine from the New York market, he ends with solemn protestation that "neither he nor any of the executive officials of the State are seeking to prevent the sale of oleo, or any other so-called 'poor man's butter.'"

At the same time we note that good butter is costing the consumer in New York above 40 cents per pound—with the thermometer rapidly rising—while the best oleomargarine can be bought in any grocery store for 25 cents. No wonder the butter men and their servants in office want a law that will shut the competing product out of the market!

PROVISIONS AND COTTON OIL

A correspondent of The National Provisioner who has been making a tour of the markets, and whose opinions are highly regarded as being both intelligent and fairly-balanced, is inclined to take a bullish view of both the provision and cottonseed oil situations. His views coincide to a large extent with those reflected in the market reports and reviews which have appeared in these columns from week to week.

As to the provision situation, in his visits to packing centers he was very much impressed with the bullish way in which the hog commission houses talked concerning the crop of hogs at present in the country. The majority of them seemed to think that the crop is very light, and will continue so for many weeks to come. Of course packers cannot very well afford to pack hogs at these prices, and will naturally do a hand-to-mouth business mostly in fresh meats until the crop improves and reaches a level where it will be profitable to pack.

The demand for hog products seems to be very good, and from the cottonseed oil

viewpoint the present prices for lard could stand quite a decline before cottonseed oil should be affected. Based on the present lard market it would seem that cottonseed oil should be selling at higher figures than it is now bringing.

The numerous reports of the cotton crop at the moment coming in are of decreased crop ideas. Many experts are getting their ideas well under 14 million bales, where formerly they held ideas above this. Our correspondent refers especially to prognosticators who have been very accurate in the past, both in the North and at the South. Some of these people are understood to have gotten their ideas down close to 13 million bales.

It is becoming evident that there is a decided shortage in the foreign olive crop. From what this correspondent can gather, we have had a very poor demand for cottonseed oil for the past five months, and it looks as though every one had been expecting lower prices and holding off. It may mean that in the end, when they see lower prices will not be realized, the trade will suddenly revive and a big demand be established, similar to that which was experienced in the lard trade. This authority also believes that soap makers, if they find they can't get oil cheaper, will come in and take considerable oil before they will allow the market to go much higher.

There has been some buying from very good sources, but not much oil has been coming out, only a few tanks here and there. The ideas of the mills are generally a shade higher than the offers made. "You can hardly blame the mills for being reluctant to sell," says our correspondent, "as they have paid such high prices for seed." While an especially bullish market is hardly looked for, yet it is believed that prices will work up around \$6.50 for distant months before many days. And at this level the market may be maintained, with narrow fluctuations, for some time to come.

MORE BEEF INVESTIGATION

To show their good faith and determination to earn their salaries and mileage, members of the House Committee on the Judiciary announce that they will begin an investigation of the "beef trust"—whatever they mean by that term—as soon as Congress reconvenes next month. It is said they expect to learn something in this investigation to aid them in proposed revision of the Sherman anti-trust law. Their search into the history of recent prosecution of the meat trade should show them one thing, at least, and that is that no law can be framed to convict anybody against whom evidence to convict does not exist.

TRADE GLEANINGS

The Southern Ice Company, Chattanooga, Tenn., will erect an abattoir.

Swift & Company's branch house at Columbus, Ohio, is being remodeled.

The fertilizer plant of Heard Brothers at Macon, Ga., has been destroyed by fire.

A Wichita, Kan., concern is preparing to erect a fertilizer plant at Hutchinson, Kan.

The slaughterhouse of H. Behrens at Palouse, Wash., has been destroyed by fire.

L. L. Shields is contemplating the erection of a cotton oil mill and gin at Santa Anna, Tex.

The Farmers' Cotton and Oil Company's plant at Dothan, Ala., has been destroyed by fire.

The Procter-Gamble Company has doubled its common stock from \$12,000,000 to \$24,000,000.

William Bancroft, a small packer at Massena, N. Y., has filed a petition in bankruptcy.

The Pecan Gap Cotton Oil Company's seed house at Ladonia, Tex., has been destroyed by fire.

The fertilizer plant of Heard Brothers at Macon, Ga., has suffered a fire loss of \$75,000.

The trouble between C. F. Vessman & Co., Louisville, Ky., and their employees has been settled amicably.

Work on the new plant of the Bash Fertilizer Company at Fort Wayne, Ind., is well under way.

The smokehouse of the Habermann Provision Company at Cleveland, O., has been damaged by fire.

The Colonial Provision Company, Cleveland, O., has been incorporated with a capital stock of \$10,000.

Armour & Company have received a permit for the erection of a new branch house at Binghamton, N. Y.

Thos. F. Seymour, senior member of the Seymour Packing Company, Topeka, Kan., died last week from paralysis.

The Cudahy Refining Company, Shreveport, La., has been incorporated with a capital stock of \$5,000. W. H. Isom is president.

Levi & Gottleib, wool and hide merchants, have purchased a tract of land at La Porte, Ind., upon which they will move their business.

The employees of the L. P. Bornwasser Packing Company, Louisville, Ky., are demanding an increase in wages. A strike has been declared.

The board of aldermen of Raleigh, N. C., has awarded the contract for the erection of the city abattoir to S. S. Foler of Rocky Mount, N. C.

Allen S. Waltz has been elected a director of the Cleveland (Ohio) Union Stock Yards Company, succeeding the late L. L. Sadler, of Cincinnati.

Work on the new beef house of Armour & Company at Sioux City, Ia., is being rushed so as to be completed around the first of the year.

The Retail Butchers' Association of Cleveland, O., has awarded contract for the erection of a new two-story storage warehouse at 3199 W. 65th street.

The Bi-Products Chemical Company, New York, N. Y., has been incorporated with a capital stock of \$100,000 by O. W. Shinn, G. Luik, Jr., and K. Winter.

The Phillips Dixon Craven Company, of Salem, N. J., has been incorporated with \$200,000 capital stock by W. S. Sinnickson and others to breed, raise and deal in cattle.

The Waco Oil and Refining Company, Waco, Tex., is being organized to establish a cotton oil refinery, soap factory and compounding plant. W. E. Hudman is manager.

The plant of the Natchez Packing Company, grounds and all appurtenances were sold at public auction last week at Natchez, Miss., to E. H. Henderson for \$20,500.

The Greer Fertilizer Company, Columbia, S. C., has been incorporated with a capital of \$5,000, with privilege to increase to \$10,000. N. A. Collins, O. P. Smith and T. E. Smith are the incorporators.

The Oteo Packing Company, Nebraska City, Neb., has been incorporated with a capital stock of \$250,000 by C. M. Aldrich, G. M. Thomas, R. Laidlaw, W. Y. Dowe and W. Kennedy. It is understood that the new company has leased the Morton Gregson plant, which it will operate.

AMERICAN COTTON OIL REPORT.

The annual report of the American Cotton Oil Company for the fiscal year ending August 31, 1912, was made public this week. The announcement of the usual 3 per cent. semi-annual dividend on the preferred stock of the company was made, but the report shows that the directors prefer to utilize the surplus for business development rather than to declare a dividend on the common stock. The report shows a surplus after paying preferred dividends of \$1,314,582—earnings equal to 6½ per cent. on the common stock. In his report President Munro says:

"The directors have carefully considered the question of disposition of the surplus earnings of the year, \$1,314,582, and have reached the conclusion that the interest of

the shareholders and the permanent prosperity of the company will be best served by utilizing these earnings in the development of the business of the company.

"The cotton crop, upon which our company depends for the supply of the major portion of its raw material—cotton seed—for the season 1911-'12, was the largest in the history of this country. The large cotton crop did not, however, yield to the oil mills a proportionately large quantity of cotton seed, because in some sections considerable quantities became damaged while being held by the planters for higher prices, and a larger quantity than usual was used for fertilizer and cattle feeding purposes, being relatively cheaper than commercial fertilizers or other available feedstuffs.

"The stocks of oil brought over at the beginning of the year were comparatively small, and owing to a scarcity of other edible fats abroad, there was an urgent demand for cottonseed oil during September and part of October, with a sharp advance in price, which led to excessive prices being paid for cotton seed. When the demand was satisfied, prices for oil and cotton seed receded to considerably lower levels than obtained in the previous year.

"The cottonseed oil exported by all refining companies was 1,054,000 barrels, or 65 per cent. more than the previous year.

"The business of the company in commercial fertilizers has increased from year to year, and has become a considerable factor in the yearly operations.

"The general depression that prevailed during the first six months of the fiscal year caused consumers to restrict buying and to practice economies, and dealers reduced their stocks to a minimum. When record-breaking crops were assured, business improved and the results for the second half of the year were excellent.

"The floods in the West and South in the months of April and May were a matter of great concern, and although we have properties so situated as to be exposed to overflow, it is gratifying to state that our company came through the crisis without appreciable damage to any one of our active plants."

(Continued on page 31.)

FOREIGN COMMERCIAL EXCHANGE.

New York, November 15.—Foreign commercial exchange rates were quoted today as follows:

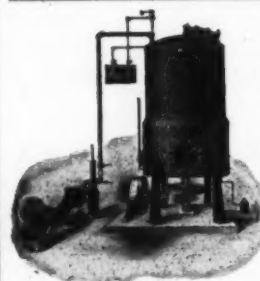
London—			
Bankers' 60 days.....	4.8065	@	4.8075
Demand sterling	4.8505	@	4.8510
Paris—			
Commercial, 90 days....	5.28½	—	1-16@5.28½
Commercial, 60 days....	5.25	—	1-16 @5.25
Commercial, sight	5.21½	@	5.20%
Berlin—			
Commercial, 90 days....	92½	@	93
Commercial, 60 days....	93 5-16	@	93½
Commercial, sight	94½	@	94 5-16
Antwerp—			
Commercial, 60 days....	5.28½	—	1-16@5.28½
Amsterdam—			
Commercial, 60 days....	39½	@	39½ +1-32

LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending November 9, 1912, are reported by Williams & Terhune as follows:

	Port.	Cattle.	Sheep.	Beef.
From New York.....	—	—	—	—
From Boston	—	—	—	—
From Philadelphia	—	—	—	—
From Baltimore	—	—	—	—
From Montreal	—	—	—	—
Total	—	—	—	—
Total last week.....	—	—	—	—

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"BOSS" MACHINES FOR ABATTOIRS.

Wide-awake butchers find it profitable, where the local conditions require it, to combine for building up-to-date abattoirs, in order to reap full benefit from the offal which is wasted by each killing a few hogs or cattle in out-of-the-way slaughterhouses. Several butchers of Pontiac, Mich., have lately organized a company to build a new abattoir, and have contracted with the Cincinnati Butchers' Supply Co., Cincinnati, O., for equipping it with up-to-date machinery.

BETTER COTTON OIL REFINING.

The Lone Star Oil Company, of Houston, Tex., have reconstructed their refinery and installed a deodorizing outfit of 2,000 gallons capacity. Since being enabled to turn out a fine quality of cooking oil they are said to have rapidly increasing sales. It is surprising that more such plants are not installed to meet the fast-growing demand for high-grade cooking oils.

The equipment was furnished and erected by the Brecht Company, of St. Louis. They make a specialty of complete cotton oil refining, bleaching and deodorizing plants, and offer to give those interested in this industry necessary information for their designing, equipping and operation.

This company also recently installed their improved apparatus in the Natchez Oil Company plant, Natchez, Miss., and the new Cotton Oil Mill Company plant at Canton, Miss.

MOTOR VS. HORSE DELIVERY.

"The business man who does not care to cover more than a three-mile zone in delivery would probably not be able to save money by substituting motor for horse haulage," admits President George A. Kissel of the Kissel Motor Car Company, Hartford, Wis. "But it has always seemed to me that the aim of any ambitious tradesman must be to widen his territory.

"Now when he gets outside the three-mile circle, a horse won't do his work profitably. The reason is simple enough—it is merely a matter of time. In order to determine what a horse costs to maintain, you should divide the upkeep of the animal by the number of deliveries he makes, thus arriving at the cost

of delivery per package. It then becomes apparent that the maximum efficiency of the horse is obtained in a limited territory.

"Against this three-mile proposition—for that is just about what it amounts to—consider what the power wagon will do. There are delivery wagons and trucks, for instance, covering 60 to 65 miles a day, a zone of 15 to 20 miles, and at a cost per package delivered of less than the horse confined to the three-mile zone. It is not entirely a matter of what the motor will be able to do for you at once, but its ability to take care of an expanding business—and its influence in actually creating more trade."

THE MEMPHIS UNION STOCK YARDS.

The Memphis Union Stock Yards, recently completed at Memphis, Tenn., and shown in the accompanying illustration, are



THE MEMPHIS UNION STOCK YARDS, MEMPHIS, TENN. COVERED WITH 400,000 SQ. FT. OF J-M ASBESTOS ROOFING MADE BY THE H. W. JOHNS-MANVILLE CO., NEW YORK.

generally considered to be among the most modern and up-to-date stock yards in the world. It is a great horse and mule market. About 20,000 horses and mules were sold annually in the city of Memphis before the erection of these stock yards, nearly all of them at retail. With the completion of the new structures and the wholesale trade which it is estimated that this will bring, the annual sales will undoubtedly run 60,000 to 80,000 head.

One of the important features which had

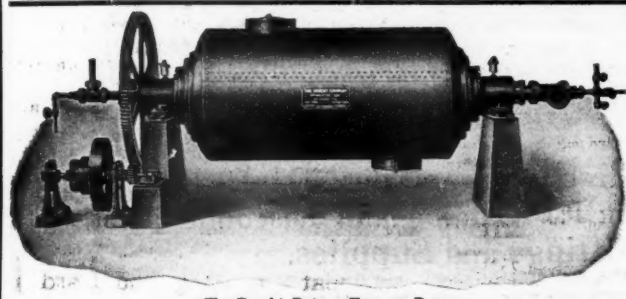
to be arranged for in the construction of these stock yards was the covering of some 400,000 square feet of the buildings with a durable fireproof roofing. As the buildings were situated along side a railroad, the fire risk was believed to be too great for shingles or any other inflammable roofing, and on account of the space to be covered a roofing unduly high in cost or that necessitated painting or graveling or any considerable amount of repairs or renewals was considered impracticable. After thorough investigation of roofings that were claimed to meet these requirements, the J-M Asbestos Roofing, made by the H. W. Johns-Manville Company, New York, was selected as the best; in consequence, all the buildings were covered with this roofing.

This fabric is made of pure, long-fibred asbestos (stone) felt, securely cemented together with a combination of Trinidad Lake

and other natural asphalts—two indestructible minerals. Approximately 400,000 square feet were necessary, which area amounts to about 10 acres.

Is there something you want to know badly that you remember reading in The National Provisioner, but you can't recall the date? Get a binder and keep your copies of the paper, and then you'll have it handy, and won't have to waste time writing for it. Our new binder costs but \$1. Ask us about it.

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ICE AND REFRIGERATION

NEW CORPORATIONS.

Yonkers, N. Y.—The Yonkers Cold Storage and Ice Manufacturing Company has been incorporated with a capital stock of \$250,000 by A. Weedmann, C. J. Hackett and E. W. Hazzer.

Louisville, Ky.—The Viscosity Ice Machine Company has been incorporated with a capital stock of \$100,000 by C. L. Holden, D. L. Holden and J. G. A. Schuster. The company will manufacture ice and ice machines.

ICE NOTES.

Clay, Ky.—A 10-ton ice plant will be erected by the Clay Light and Ice Company.

Memphis, Tenn.—The East End Ice Company has been organized to erect an ice plant.

Kennedy, Tex.—This city contemplates establishing a cold storage plant.

Cleveland, O.—Work on the cold storage plant for the Municipal Fish Company has been started.

Snyder, Tex.—E. W. Clark has purchased the Snyder Ice, Light and Power Company for \$10,000.

Kingston, S. C.—The Kingston Electric Light and Ice Company will install a 15-ton ice plant.

Jackson, Tenn.—The ice plant of the Beare Brothers' Ice and Coal Company will have a daily capacity of 100 tons.

Plainview, Tex.—The light and ice plants of the Malone Light and Ice Company will be enlarged and new equipment installed.

Yoakum, Tex.—The Yoakum Ice Company has increased its capital stock from \$20,000 to \$50,000.

Gastonia, N. C.—J. Bern Brydges is promoting the establishment of a co-operative creamery.

Baltimore, Md.—The Terminal Freezing and Heating Company contemplates the erection of an additional cold storage building to contain 250,000 cubic feet of space.

Jacksboro, Tex.—The Jacksboro Light and Ice Company organized by J. G. Brown and others has acquired the plant operated by Hensley Brothers. New machinery will be installed.

COLD STORAGE IN ITS CONNECTION WITH LEGISLATION.

By Charles H. Utley, President Quincy Market Cold Storage & Warehouse Company, Boston, Mass.*

It would seem to be reasonably probable that the historian in referring to the incidents and events of the latter part of the nineteenth and the early portion of the twentieth century, with the clearer view and better judgment that comes with the lapse of time, after describing the wonderful inventions and remarkable development of science during that period, will spend some time in referring to the somewhat peculiar attitude of the public—difficult to comprehend or understand—that led it, without a careful and intelligent investigation of facts and conditions, to turn to State and Nation for legislative action, anticipating that such action would result in a Utopian condition.

This result being expected regardless of whether such action was in accord or contrary to actual facts, or the economic basis which underlies the fluctuation of prices.

As an illustration of a conspicuous instance of such an attitude on the part of the public, I have no doubt but that the historian will refer to the agitation on cold storage, the legislative action desired, and in some instances taken.

To those of us who have intimate personal knowledge of existing facts and conditions, no lapse of time is necessary to see the absurdity and unreasonableness of much that has been proposed and in some cases done. It may and probably will require some time before the public at large will acquire this knowledge, meantime the question naturally arises: What is the best course to pursue in order that the public may as quickly as possible become informed, and during the interval, what should be the attitude of those directly interested toward legislative action?

*Paper read before the National Poultry, Butter and Egg Association.

To arrive at any possible solution of these questions, it will be necessary to analyze, to some extent at least, the situation, ascertain all the facts pertaining to the prevailing ideas of the public, and in doing this be sufficiently open-minded to recognize and admit whatever has actual, well-grounded and a reasonable basis for requiring changes or reform—and to recognize the necessity for conforming to what may be called the "Spirit of the Times."

Without entering at great length upon the causes which led to quite a general agitation on cold storage, it can quite briefly be stated that it was due to a combination of great misunderstanding of actual facts, to a lack of intelligent consideration of the use and object of this most valuable adjunct of modern times in its connection with the production and distribution of the food supply of the country, to the attitude of the press, or that portion of the press which unfortunately appears to be in preponderance, which desires to exploit sensation rather than facts, and to a certain class of politicians who have, unfortunately, greatly increased in numbers, and are ready and anxious to avail themselves of any issue that for the time being is popular, and gives them an opportunity to pose as great protectors of the public.

It must be admitted that among many who command our highest respect, there exists a feeling which, while we could not concede it to be correct, we had to recognize its existence and the necessity of conforming to it. Fortunately this class is susceptible to reason, and was willing to inquire into and learn the facts and in what it considered best to be done was reasonable and fair.

There has been a very marked change in the situation and the attitude of the public. It has become "old matter" with the press, the sensation is worn out, many of the leading papers and magazines have delegated the best and most reliable of their staff to investigate and write up the actual facts, and where this is done the conclusions have been most favorable. The politician finds his pedestal for posing removed when the records of the result of State and National officials, who have investigated the subject, state that cold storage is a great benefit and a factor to

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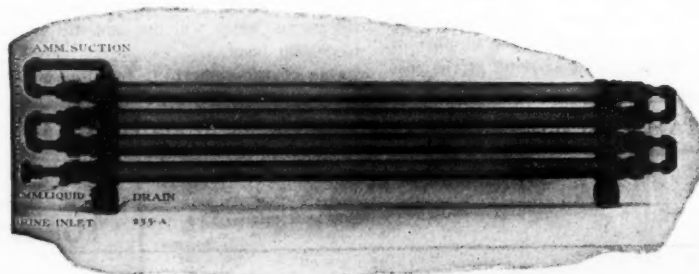
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NEW YORK, Roessler & Hasselacher Chemical
Co., Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd.,
Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co.
ROCHESTER, Rochester Carting Co.
SALT LAKE CITY, Utah Soap Co.
ST. LOUIS, McPheeters Warehouse Co., Pillsbury-
Becker Eng. & Sup. Co.
SAN ANTONIO, Oriental Oil Co.
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SAVANNAH, Benton Transfer Co.
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SEATTLE, United Iron Works.
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WASHINGTON, Littlefield, Alvord & Co.

lower rather than higher prices to the consumer. And yet, a considerable time must yet elapse before all unreasonable prejudice is dispelled, and the public has a full and correct knowledge of the actual facts. When such a time is reached there will be a very great increase in the volume of business done, representing the increased output of the producer and larger supply for the consumer, beneficial to both.

The Public Must Be Educated.

To complete as quickly and effectually as possible the education of the public, it is necessary to promulgate in any and every way possible the facts—there is nothing that need be concealed—no one is in a better position to give the facts than you men who come into daily contact with the business.

Get what you can and all you can in your local papers; much of this is copied by other papers. Talk with your State and National representatives and get them fully and correctly informed; in fact, talk with any one and everybody possible as you travel or when at home; correct false ideas and get them to correctly understand the value and benefits of this important factor to your business. Let it be a topic for consideration and discussion in clubs or meetings where subjects of the hour are considered; encourage inquiry into and investigations by any one who is prompted by a genuine desire to obtain full and accurate information, and it will not be so very far distant when, instead of a general and widespread unfavorable and unreasonable prejudice, there will be a universal demand for, and a greatly increased use of cold stored goods.

As to the attitude of those interested in cold storage, either as operators or as patrons, toward proposed legislative action: In the early stages of proposed legislation it was evident that cold storage was in the minds of many a menace to public health and a factor in making possible transactions harmful to the welfare of the country, and efforts were made and measures suggested which, if carried out, would have resulted in completely annihilating the business.

I do not think that this is now to be feared; a better knowledge of the facts has resulted in a recognition of the merits and benefits of cold storage, and those framing legislation in most instances desire only to correct what they think are abuses. There is only a very indefinite and vague idea as to what these abuses are, and little in the way of evidence to show their existence, but it is fully as easy and a more effectual method to correct such impressions, to adopt reasonable measures which are proposed than to combat them.

The fundamental and basic principles involved in most legislative action as now proposed are as follows:

First—Protection to public health, through inspection of premises where goods are stored in order that no unsanitary conditions shall exist that might contaminate the goods

stored—the authority given to health officials to inspect goods stored. A limit of time that goods can be held in storage.

Second—The economic feature, in the way of obliging warehouses to make reports showing the quantity of goods stored in order that the public can be kept informed and know if there is unreasonable and unnecessary hoarding of food supplies which would be detrimental to public welfare.

Third—Information to purchaser that goods have been cold stored, by various methods, principally the marking of goods when put in storage and the display of signs by dealers.

There can be no strong argument or contention against these principles, but some of the methods suggested to put them into execution are objectionable, because unnecessary, unreasonable and, in some instances, impracticable. I believe that the object and the efforts of the committee appointed by the Association of State and National Food and Dairy Departments, in formulating a cold storage bill to be generally adopted by the States should be commended, and be given our aid and assistance.

I think this committee is giving the subject intelligent consideration, and would not be disposed to recommend any legislation except what was reasonable. This attitude on our part toward this committee would be conclusive indication of what I think it should be, to recognize existing conditions and the prevailing impressions of the public and manifest a willingness to co-operate and favor such legislation as is prompted by a sincere desire to protect the public health, and to secure such information as is thought to be proper and desirable for the public interests.

CREAMERY PACKAGE REFRIGERATION.

Sales of ice-making and refrigerating machinery recently made by the Creamery Package Manufacturing Company of Chicago are reported as follows:

Buehler Bros., Anderson, Ind., 5-ton refrigerating machine.

Fredericksen Ice Company, Chicago, 50-ton raw water Jewell process.

Humboldt Creamery, Humboldt, Neb., 8-ton refrigerating machine.

Pennsylvania State Sanatorium, Cresson, Pa., 10-ton refrigerating machine.

Pearce Bros., creamery, Pickerington, Ohio, 5-ton refrigerating machine.

Buehler Bros., Muncie, Ind., 5-ton refrigerating machine.

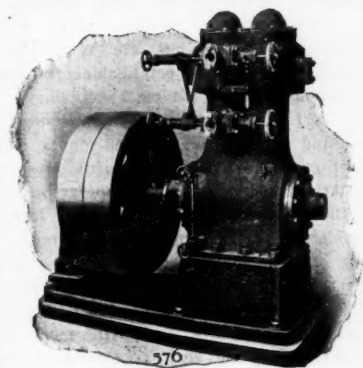
Watertown State Hospital, Watertown, Ill., 10-ton refrigerating machine.

Waseca Creamery Association, Waseca, Minn., 4-ton refrigerating machine.

DeLaval Dairy Supply Company, San Francisco, Cal., for creamery, 4-ton refrigerating machinery.

Abbotts Alderney Dairies, Philadelphia, Pa., 40-ton refrigerating and ice-making equipment.

SEE PAGE 48 FOR BARGAINS.



SIZES—8 to 17 Tons

YORK ICE MACHINES

comprise all sizes and types of the ammonia compression and absorption systems of ice-making and refrigeration.

Our enclosed types are made with engine or for belt drive—single cylinder ½ to 6 tons; double cylinder 8 to 17 tons. Bulletin 42.

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FEDERAL MEAT INSPECTION.

(Continued from page 16.)

tion, or the use of harmful chemicals or preservatives, and to enforce honest labeling. This part of the inspection applies especially to such products as hams, bacon, lard, sausage, oleomargarine, and cured and canned meats of various kinds.

As an additional safeguard against adulteration or the use of forbidden chemicals or preservatives, samples of the various products are taken from time to time and examined by laboratory inspectors. It is therefore practically impossible for packers to practice adulteration or use forbidden preservatives without detection, even though they might succeed in eluding the vigilance of the meat inspectors during the process of preparation.

It is only fair to say, however, that attempted violations of the regulations in this respect are becoming exceedingly rare. Chemicals, preservatives, and adulterants are often found in products prepared by uninspected houses, but are very seldom found in products of establishments under Federal inspection.

Having seen that only wholesome meat is used and that it is prepared under clean conditions and without harmful preservatives, the inspectors go one step farther and see that the package is truthfully labeled. Shoulders can no longer masquerade as hams, and the miscellaneous mixtures which formerly went under the names of "potted ham" and "potted tongue" must now be labeled "potted meats" or "potted meat food product." Only the real articles are allowed to bear such labels as "potted tongue," "deviled ham," or "leaf lard."

Furthermore, the labels must contain no geographical or other misrepresentations. When it is desired to use foreign names the word "style" or some similar term must be added, and now, instead of "Westphalia ham" and "Vienna sausage," we have "Westphalia style ham" and "Vienna style sausage." Even misleading pictures are barred from labels. When cereal is added in the preparation of sausage, that fact must be shown on the label.

The magnitude of the inspection is shown by some statistics covering the past six

years, the period during which the new law has been in effect. In that time there have been inspected at the time of slaughter nearly 322,000,000 animals. Of these there were condemned as unfit for food over 900,000 carcasses and nearly 4½ million parts of carcasses, making a total of 5¼ million carcasses condemned in whole or in part. Nearly 38,000,000,000 pounds of meat and meat food products were prepared and processed under inspection, of which 141,000,000 pounds were condemned on reinspection.

[In the second and concluding installment of his article, to appear next week, Dr. Melvin reviews the recent attack on the integrity of the inspection service, and refutes the charges made. He also discusses state and local meat inspection, microscopic inspection of pork, etc.]

VALUE OF VARIOUS BEEF CUTS.

(Continued from page 17.)

The most significant rearrangements are those of the loin and rib cuts. According to these calculations the new arrangement of the cuts conforms more nearly to the order of their decreasing popularity, as indicated by their market value, the round, loin, rump, chuck and rib cuts, representing the most expensive portions of the beef carcass, clustering toward the top.

The Fat in the Beef Cuts.

Fat.—The distribution of the fat among the cuts is represented in Fig. 4 by two curves, one on the fresh and the other on the

dry basis. These two curves run approximately parallel. This latter relation indicates that an increase in the percentage of fat in a cut results in a decrease in the percentage of water.

In view of the great differences between the various cuts as regards fat content, the question arises whether these differences do not largely or entirely account for the differences in the percentages of dry substance and water. This question is answered in part by eliminating the fat from the percentage of dry substance; that is, by calculating the percentage of dry substance other than fat to the fat-free basis. The uniformity of the data in this form leads to the conclusion that, as regards the water content of the boneless fat-free meat, the eleven cuts do not distinctly differ among themselves, being very nearly the same.

The differences among the eleven cuts of beef as to their content of fat is shown in the curves (Fig. 4). The extreme positions are occupied by the clod and round cuts, on one hand, and the plate and flank cuts, on the other. The loin, rib and rump cuts contain more fat than the chuck, neck and shanks. So marked are these differences in fat that the percentages of all the constituents except the total dry substance, calculated on the fresh basis vary inversely as the percentage of fat. If the influence of the fat be eliminated by calculating the percentage of total dry substance on the fat-free basis, it is found that the leaner cuts are not clearly distinguished from one another.

(To be continued.)

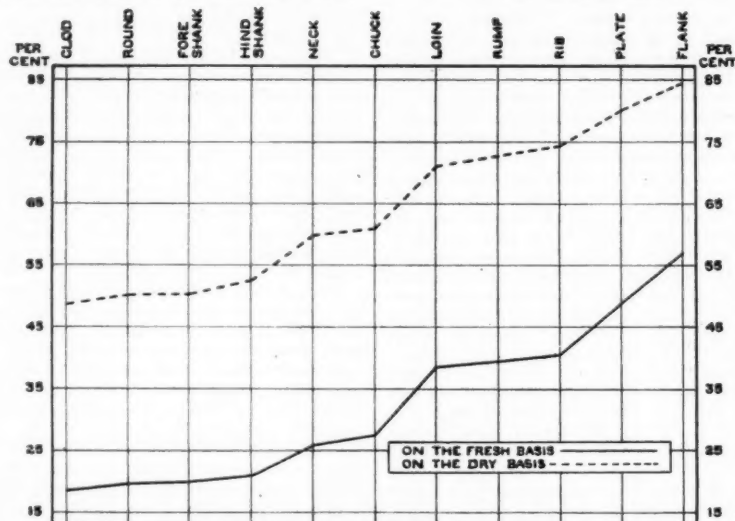
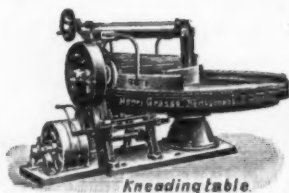


FIG. 4.—PERCENTAGES OF FAT IN THE BONELESS MEAT OF THE WHOLESALE CUTS.

BUTTERINE MACHINERY



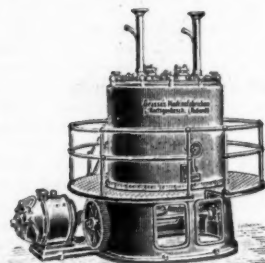
Kneading table.

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Future Trading Quiet—Hog Market Steady—Good Demand for Fresh Meats—Hog Receipts Not Pressing—Trade Uncertain as to Future Supplies—Export Interest Limited.

The provision trade seems to be quite largely at sea regarding the situation in the hog market, the probable supply of hogs, and what effect this supply will have on product values next spring. The general feeling seems to be that supplies will be somewhat increased, and this is reflected in the discounts of the forward positions under the nearby. The discounts, however, are not large, but they compare with premiums last year, making the divergence between the prices for May delivery greater than for the nearby positions.

During the week just past the product market has moved slowly within narrow limits, developing some indications of improving tendency the past few days. The situation has naturally had some effect on the general sentiment, and has stimulated moderate speculative operations. Rather close observers of the market are inclined to be somewhat non-committal as to the probabilities of the market and the possible hog supplies.

The situation is analyzed somewhat as follows: The lower prices for feed stuffs naturally mean somewhat greater profits in feeding than last year. On the basis of the December price of corn, that delivery is 14c. a bushel under last year. The price of hogs is considerably higher than last year. The premium over a year ago is about 1½c. a pound, so that for the immediate delivery of hogs there is an apparent profit in feeding compared with a year ago of the difference between the actual cost of corn now and last year, and the actual increase in the value of the hogs this year compared with last.

This will stimulate feeding operations, but

the success in stock raising the past year or two has not been very great. Herds have been depleted, and the amount of sickness reported makes the question of renewed feeding operations on a large scale more or less of a problem. There is, however, no doubt that the low price of feed stuffs and the high price of live stock will materially increase the supply, but it will be some months before the full effect of this condition is realized.

A comparison of the average price of live stock with the prevailing quotations of the corresponding time in previous years brings out more clearly the situation, particularly in cattle and hogs, and the decided premiums compared with last year. The average price of cattle does not fairly represent the great scarcity and high price of good beefs. The average quotations for the past week at Chicago, compared with previous years, follow:

	Hogs.	Cattle.	Sheep.	Lambs.
This week	\$7.95	\$7.90	\$4.10	\$7.05
Previous week...	7.80	7.80	4.00	6.70
Cor. week 1911...	6.28	6.80	3.50	5.50
Cor. week 1910...	8.00	6.20	3.70	6.35
Cor. week 1909...	7.99	6.45	4.60	7.10
Cor. week 1908...	5.84	6.00	4.10	5.80
Cor. week 1907...	5.15	5.25	4.10	6.00

The movement of hogs the past week not only showed a liberal decrease compared with the previous week, but a very decided decrease compared with last year, and this condition prevailed as to the supplies of other live stock. This actual scarcity of available stock is naturally reflected in the price for the forward deliveries and the absence of pressure against any marked accumulation in product stocks.

Prices are so high that the export movement is being influenced quite materially, which, of course, means a correspondingly larger supply for the home trade. At the prevailing quotations there seems to be a

rather confident belief in a limited volume of export business the coming winter, which, of course, is just so much gain in the home supply, and equivalent to a corresponding increase in the movement of hogs.

There have been some further complaints of cholera, and these complaints indicate possibly a wider extent of the trouble than had been considered likely from previous reports. The losses have evidently been greater than last season. This situation was reflected in the Government report earlier in the fall, showing the average condition as to healthfulness. This report was comparatively low, and the conditions which it reflected have evidently been a considerable factor in the supply since.

The supply of product in store at the opening of the winter season shows a very material reduction from the supplies on hand in the summer, and this rapid depletion of stocks has been brought about at much higher prices than last year, and shows that the high price of competing meats and fats has tended to throw a large demand on hog products. The very high price for beef naturally means increased consumption of less expensive meats, which will naturally bring a marked demand for hog products until the relations between the two meats become more normal.

LARD.—The market has been quiet but a little steadier, helped by a better tone West and firmer offerings from the interior packing centers. City steam, \$11@12½; Middle West, \$11.25@11.35; Western, \$11.45; refined Continent, \$11.95; South American, \$12.70; Brazil, \$13.70; compound lard, 7½@8½c.

BEEF.—A further advance of \$1 has been made in prime for all qualities. Supplies are very small, and with the limited stocks dealers are able to dictate values. Quoted: Family, \$23@24; mess, \$19@20; packet, \$20@21; extra India mess, \$38@39.

PORK.—The market has been quiet and about steady. Prices are held firmly with moderate business. Mess is quoted at \$19@19.50; clear, \$22@24.50; family, \$23@24.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

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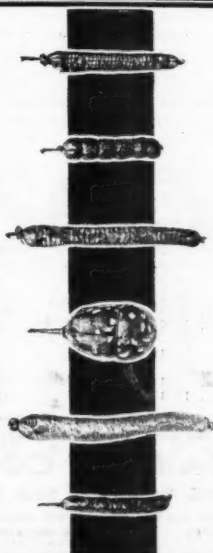
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EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, November 13, 1912:

BACON.—Amsterdam, Holland, 15,580 lbs.; Abo, Russia, 34,022 lbs.; Bergen, Norway, 23,080 lbs.; Bremen, Germany, 5,026 lbs.; Cardenas, Cuba, 5,040 lbs.; Christiania, Norway, 120,557 lbs.; Cienfuegos, Cuba, 10,930 lbs.; Gefle, Sweden, 25,408 lbs.; Glasgow, Scotland, 63,735 lbs.; Genoa, Italy, 8,856 lbs.; Havre, France, 29,774 lbs.; Havana, Cuba, 18,072 lbs.; Hull, England, 122,545 lbs.; Hamburg, Germany, 68,216 lbs.; Hango, Russia, 22,383 lbs.; London, England, 6,164 lbs.; Liverpool, England, 550,604 lbs.; Marseilles, France, 246,951 lbs.; Nuevitas, Cuba, 4,424 lbs.; Oran, Algeria, 6,613 lbs.; Para, Brazil, 25,100 lbs.; Rotterdam, Holland, 59,389 lbs.; Stockton, England, 10,395 lbs.; Santiago, Cuba, 9,000 lbs.; Sunderland, England, 1,689 lbs.; Trieste, Austria, 21,219 lbs.; Tampico, Mexico, 500 lbs.; Wilborg, Russia, 12,500 lbs.

HAMS.—Ciudad Bolivar, Venezuela, 1,161 lbs.; Colon, Panama, 1,833 lbs.; Cardenas, Cuba, 9,921 lbs.; Demerara, British Guiana, 2,013 lbs.; Glasgow, Scotland, 239,690 lbs.; Havana, Cuba, 17,645 lbs.; Hull, England, 174,600 lbs.; Kingston, W. I., 1,631 lbs.; La Guaira, Venezuela, 15,841 lbs.; London, England, 33,050 lbs.; Liverpool, England, 582,193 lbs.; Nuevitas, Cuba, 6,449 lbs.; Puerto Plata, S. D., 4,723 lbs.; Port of Spain, W. I., 4,577 lbs.; Port Limon, C. R., 606 lbs.; Southampton, England, 52,307 lbs.; St. Johns, N. F., 9,600 lbs.; Stockholm, Sweden, 17,200 lbs.; Tampico, Mexico, 1,768 lbs.; Vera Cruz, Mexico, 977 lbs.

LARD.—Amsterdam, Holland, 10,349 lbs.; Aberdeen, Scotland, 8,875 lbs.; Bergen, Norway, 63,639 lbs.; Bristol, England, 16,800 lbs.; Cardenas, Cuba, 58,389 lbs.; Ciudad Bolivar, Venezuela, 4,460 lbs.; Catania, Sicily, 12,300 lbs.; Copenhagen, Denmark, 44,404 lbs.; Colon, Panama, 6,637 lbs.; Cristobal, Panama, 720 lbs.; Cienfuegos, Cuba, 660 lbs.; Demerara, British Guiana, 5,864 lbs.; Drontheim, Norway, 92,125 lbs.; Dunkirk, France, 214,964 lbs.; Glasgow, Scotland, 87,701 lbs.; Guayaquil, Ecuador, 1,800 lbs.; Hamburg, Germany,

33,400 lbs.; Havana, Cuba, 119,237 lbs.; Havre, France, 130,479 lbs.; Hull, England, 135,820 lbs.; Libau, Russia, 4,884 lbs.; London, England, 106,243 lbs.; Leith, Scotland, 37,346 lbs.; Liverpool, England, 332,313 lbs.; La Guaira, Venezuela, 130,687 lbs.; Massala, Sicily, 7,900 lbs.; Marseilles, France, 302,763 lbs.; Messina, Sicily, 18,020 lbs.; Middlesboro, England, 4,200 lbs.; Naples, Italy, 27,500 lbs.; Nuevitas, Cuba, 19,970 lbs.; Newcastle, England, 43,300 lbs.; Oran, Algeria, 281,094 lbs.; Port of Spain, W. I., 37,387 lbs.; Para, Brazil, 16,165 lbs.; Puerto Plata, S. D., 24,789 lbs.; Port Limon, C. R., 2,325 lbs.; Riga, Russia, 55,044 lbs.; Rotterdam, Holland, 629,107 lbs.; Singapore, Straits Settlement, 30,866 lbs.; St. Johns, N. F., 11,216 lbs.; Stavanger, Norway, 2,805 lbs.; Southampton, England, 42,350 lbs.; Sunderland, England, 5,572 lbs.; Tampico, Mexico, 720 lbs.; Valparaiso, Chile, 1,481 lbs.; Vera Cruz, Mexico, 32,760 lbs.

LARD OIL.—Puerto Plata, S. D., 300 gals. **PORK.**—Bremen, Germany, 60 bbls.; Demerara, British Guiana, 25 tes.; Glasgow, Scotland, 100 bbls.; Kingston, W. I., 56 bbls.; Liverpool, England, 11 tes., 8 bbls.; Port of Spain, W. I., 172½ bbls.; Port Limon, C. R., 11 bbls.; St. Johns, N. F., 609 bbls.

SAUSAGE.—Cristobal, Panama, 52 pkgs.; Marseilles, France, 195 bxs.; Oran, Algeria, 35 pa.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, November 13, 1912:

BEEF.—Bremen, Germany, 60 bbls.; Christiania, Norway, 50 bbls.; Copenhagen, Denmark, 150 bbls.; Colon, Panama, 12 bbls.; Demerara, British Guiana, 51 bbls., 6 tes.; Glasgow, Scotland, 5 tes.; Hull, England, 35 bbls.; Hamburg, Germany, 125 bbls.; Kingston, W. I., 30 bbls.; Liverpool, England, 8 tes.; Nuevitas, Cuba, 5 bbls.; Port of Spain, W. I., 6 bbls.; Port Limon, C. R., 15 bbls.; Rotterdam, Holland, 25 bbls., 25 tes.; St. Johns, N. F., 425 bbls.

FRESH MEAT.—Cristobal, Panama, 87,620 lbs.; Liverpool, England, 116,183 lbs.

OLEO OIL.—Bergen, Norway, 70 tes.; Constantinople, Turkey, 25 tes.; Copenhagen, Denmark, 70 tes.; Christiania, Norway, 29 tes.; Drontheim, Norway, 35 tes.; Hamburg, Germany, 450 tes.; London, England, 155 tes.; Malmo, Sweden, 100 tes.; Rotterdam, Holland, 1,060 tes.; Stavanger, Norway, 145 tes.; Trieste, Austria, 40 tes. From Baltimore to Hamburg, Germany, 70 tes.; Rotterdam, Holland, 225 tes.

OLEOMARGARINE.—Cristobal, Panama, 4,300 lbs.; Puerto Plata, S. D., 1,701 lbs.

TALLOW.—Cristobal, Panama, 4,057 lbs.; Demerara, British Guiana, 4,002 lbs.; Libau, Russia, 33,529 lbs.; Liverpool, England, 18,366 lbs.; London, England, 46,692 lbs.; Newcastle, England, 8,223 lbs.; Port Limon, C. R., 2,242 lbs.

TONGUE.—Stockholm, Sweden, 3 bbls.

CANNED MEAT.—Amsterdam, Holland, 230 cs.; Alexandria, Egypt, 50 cs.; Bangkok, Siam, 40 cs.; Durban, Africa, 55 cs.; Glasgow, Scotland, 875 cs.; Hamburg, Germany, 500 cs.; La Guayra, Venezuela, 121 pkgs.; London, England, 520 cs.; Marseilles, France, 150 cs.; Nuevitas, Cuba, 326 cs.; Para, Brazil, 12 cs.; Puerto Plata, S. D., 82 cs.; St. Johns, N. F., 70 cs.; Tampico, Mexico, 15 pa.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending November 9, 1912, with comparative tables:

To—	PORK, BBLs.		
	Week ending Nov. 9, 1912.	Week ending Nov. 7, 1911.	From Nov. 1, '11, to Nov. 9, 1912.
United Kingdom...	268	543	268
Continent	469	376	469
So. & Cen. Am.	198	127	198
West Indies	1,260	562	1,260
Br. No. Am. Col.	343	1,114	343
Other countries	22
Total	2,478	2,744	2,478

MEATS, LBS.			
United Kingdom...	3,406,375	5,391,325	3,406,375
Continent	529,150	473,030	529,150
So. & Cen. Am.	31,325	167,500	31,325
West Indies	175,000	426,975	175,000
Br. No. Am. Col.	20,400	5,250	20,400
Other countries	9,200
Total	4,162,250	6,473,580	4,162,250

LARD, LBS.			
United Kingdom...	2,012,035	3,992,950	2,012,035
Continent	4,447,280	4,245,000	4,447,280
So. & Cen. Am.	277,750	510,300	277,750
West Indies	817,900	576,200	817,900
Br. No. Am. Col.	9,200	9,700	9,200
Other countries ..	37,050	70,400	37,050
Total	7,601,215	9,405,450	7,601,215

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,547	2,250,525	4,643,300
Boston	281	576,725	165,285
Philadelphia	64,000	756,000
Baltimore	993,630
New Orleans	650	105,000	429,000
Galveston	7,000	35,000
Montreal	1,127,000	494,000
Mobile	32,000	85,000
Total week	2,478	4,162,250	7,601,215
Previous week	2,560	5,986,225	6,085,100
Two weeks ago	1,814	4,629,250	5,482,025
Cor. week last y'r ..	2,744	6,473,580	9,405,450

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '11, to Nov. 9, '12.	Same time last year.	Decrease.
Pork, lbs.	405,600	548,800	53,200
Meats, lbs.	4,162,250	6,473,580	2,311,330
Lard, lbs.	7,601,215	9,405,450	1,804,235

OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100 lbs.
Beef, per tierce	17/6	22/6	@30c.
Oil Cake	16/3	23c.	@25c.
Bacon	17/6	22/6	@30c.
Lard, tierces	17/6	22/6	@30c.
Cheese	25/	30/	@50c.
Canned meats	17/6	22/6	@30c.
Butter	30/	30/	@50c.
Tallow	17/6	22/6	@30c.
Pork, per barrel	17/6	22/6	@30c.

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EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, November 7, 1912, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon		Tallow.	Beef.	Pork.	Lard.
	Cake.	Bags.	Oil.	Bbls.	Butter.	Hams.				
Celtic, Liverpool	2472	180	714 402
Carmania, Liverpool	200	733	400
Minnewaska, London	14	10	3472
St. Louis, Southampton	247	300
California, Glasgow	100	500	50
Marengo, Hull	70	1257
Kaiserin Aug. Vic., Hamburg	500	10	7	168	600 550
Nieuw Amsterdam, Rotterdam ..	5250	1135	230	10	995 6475
Campanello, Rotterdam	5147
Manhattan, Antwerp	7758	223
Zeeland, Antwerp	4249	270	50	241	188 2545
Kronprinzess. Cecilie, Bremen	25
United States, Baltic	375	45	75	135 5750
Niagara, Havre	2200	470 475
Trignac, Dunkirk	668
Roma, Marseilles	700	75	77
Cincinnati, Mediterranean	15
San Guglielmo, Mediterranean	150
Koenig Albert, Mediterranean	30	50	50 1137
Duca d'Aosta, Mediterranean	75	264
Alice, Mediterranean	1800	30	50	375
Total	25272	4915	4676	300	417	459	3669	23168

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WEEKLY REVIEW

TALLOW.—The volume of business during the last week has been comparatively unimportant with very little change entering into the situation. Transactions are mainly in small lots, which in itself is indicative of extreme conservatism. There does not seem to be any tension on either side. Manufacturers are fairly well sold ahead, while consumers are not carrying burdensome stocks. Under the circumstances the absence of significant fluctuations in the market is readily understood.

For the most part demand favors the better grades of tallow. However, lower grades are not pressed for sale in quantities sufficiently large to exert effect on the market. Opinions are very much mixed as to the future course of values, but in most circles a continuance of prevailing conditions is anticipated. Some authorities dwell on the larger supplies expected in the spring, but on the other hand it is thought that in the event of increased offerings, demand will show a commensurate improvement, at least until the trade is more freely supplied.

Foreign news was not a factor. The auction sale at London concluded with 673 casks having been sold of 1,354 offered. The apathy abroad was demonstrated by the fact that quotations from the previous week were unchanged. There has been a little export business reported, but it has been trivial. High rates of ocean space are still spoken of as a detriment to an active trade. Less apprehension concerning the Balkan situation was suggested, but it is believed that the immediate effect of this will be noticeable on the other side prior to its influence extending to local quarters.

Prime city tallow was quoted at 6½c., specials 7¼c., and country 6¼@7c. in tes.

STEARINE.—The downward tendency of values was again in evidence during the week. Sales on the lower basis have been reported, with the market quoted at 12½c. nominal. Less activity in compound lard trade has been a factor.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COCOANUT OIL.—The position of the market has not changed materially. Prices are steady, but dealings are moderate. Foreign markets are quite steady, with demand fair.

Copra supplies are not heavy. Quotations: Cochin, 10¼@11c.; Nov.-Dec. arrival, 10¼@10¾c.; Ceylon, 9¼@9½c.; Nov.-Dec. arrival, 9@9½c.

PALM OIL.—The market continues quiet and steady. Demand is moderate and without interest. Prime red spot, 6½@6¾c.; do. to arrive, 6¾@6½c.; Lagos, spot, 7¼@7¾c.; to arrive, 7@7½c.; palm kernel, 8¼@8¾c.; shipment, 8½@8¾c.

NEATSFOOT OIL.—The tone of the market is steady for all grades, with a limited jobbing trade. Quotations: For 20 cold test, \$1; 30 do., 88c.; 40 do., water white, 82c.; prime, 62@63c.; low grade off yellow, 60@61c.

OLEO OIL.—Sales the past week have been small and the market is waiting developments. European buyers appear to be using up stocks and are disposed to act conservatively. Producers are not pressing stocks and supplies are still light. Choice is quoted at 14¼@14½c.; New York, medium, nom.; Rotterdam, 81 florins.

GREASE.—The position of the market shows very little change. Trade is small at quotations. Quotations: Yellow, 6@6¼c.; bone, 5¾@6c.; house, 5¾@6c.; "B" and "A" white, nominal.

CORN OIL.—The market has been quiet and about steady. The very fine quality of corn this year 101.1 against 80½ last year is expected to result in a large production of oil, but also of a high quality. Prices are quoted at \$5.00@5.70 in car lots.

SOYA BEAN OIL.—The market continues very quiet and without change. Trade is small, both here and abroad. Spot is quoted at 6½@6¾c., while shipment oil is 6¾@6½c.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, November 13.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12¼c.; 10@12 lbs. ave., 12½@12¾c.; 12@14 lbs. ave., 12@12½c.; 14@16 lbs. ave., 12@12¼c.; 18@20 lbs. ave., 11¾@12c. Sweet pickled, 8@10 lbs. ave., 13¼c.; 10@12 lbs. ave., 13@13¼c.; 12@14 lbs. ave., 12¾@13c.; 14@16 lbs. ave., 12¾@13c.; 18@20 lbs. ave., 12¾@12¾c.

Skinned Hams—Green, 14@16 lbs. ave., 12¼@12½c.; 16@18 lbs. ave., 12¼@12½c.; 18@20 lbs. ave., 12¼@12½c.; 22@24 lbs. ave., 12@12¼c. Sweet pickled, 14@16 lbs. ave., 12¼@12¾c.; 16@18 lbs. ave., 12¼@12¾c.; 18@20 lbs. ave., 12¾@12¾c.; 22@24 lbs. ave., 11½@11¾c.

N. Y. Shoulders—Green, 10@12 lbs. ave., 11¼@11½c. Sweet pickled, 10@12 lbs. ave., 12c.

Picnic Hams—Green, 5@6 lbs. ave., 11@

11¼c.; 6@8 lbs. ave., 10¾c.; 8@10 lbs. ave., 10½@10¾c.; 10@12 lbs. ave., 10½@10¾c. Sweet pickled, 5@6 lbs. ave., 11¾c.; 6@8 lbs. ave., 11¼@11¾c.; 8@10 lbs. ave., 11@11¼c.; 10@12 lbs. ave., 11@11¼c.

Clear Bellies—Green, 6@8 lbs. ave., 15c.; 8@10 lbs. ave., 14¼c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13c. Sweet pickled, 6@8 lbs. ave., 15½@15¾c.; 8@10 lbs. ave., 14½c.; 10@12 lbs. ave., 13¼@13¾c.; 12@14 lbs. ave., 13½@13¾c.

CHICAGO FERTILIZER MARKETS.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, November 13.—The tankage situation continues about unchanged, excepting for a little better inquiry, and a number of bids of \$2.30 and 10c. have been made the past few days for packers' regular tankage, which have been refused, packers holding for \$2.35 and 10c., but might possibly shade to \$2.32½ and 10c. on round lots, and are willing to sell December at \$2.37½ and 10c.

Blood has sold a shade under \$2.55 for prompt shipment, but is now held at this price, and \$2.57½ to \$2.60 for December.

Smaller packers' crushed tankage has been sold on a slightly lower basis, but these producers are getting more closely sold up and are inclined to advance their prices on their very light production.

The situation in the South as to supplies of cottonseed fertilizer is still uncertain, but the very sharp advance in cotton recorded in the past few weeks on the smaller crop estimates indicates a much smaller supply of cottonseed meal for ammoniate purposes, and this seems likely to strengthen the position of the packers, who are holding their smaller production of animal ammoniates, fully expecting a decidedly higher range of values during the winter months. (Complete quotations on page 37.)

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, November 14.—Business in provisions during the past week has been active and values for near months have advanced considerably over last week, but future deliveries are practically unchanged. Business in oleo oil has been quiet during the past week and quotations are practically unchanged from last week. Production here is light and promises to remain so for some time to come. On the other hand, the demand is slow on account of the heavy supplies of competing vegetable fats. As to cotton oil, European buyers are in the market for further quantities, but consider present values too high compared to those of other competing oils.

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COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, November 15.—Market dull. Quotations: Choice summer white oil, 63½ marks; butter oil, 63½ marks; summer yellow, 60 marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, November 15.—Market dull. Quotations: Summer yellow, 34½ florins; choice summer white, 36½ florins, and butter oil, 36½ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, November 15.—Market easy. Quotations: Summer yellow, 73¼ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, November 15.—Market easy. Quotations: Prime summer yellow, 74¼ francs; prime winter yellow, 81 francs; choice summer white oil, 77¼ francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, November 15.—Market easy. Quotations: Prime summer yellow, 29½ summer yellow, 29¼s.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Nov. 14.—Crude cottonseed oil, 7c., with very little interest shown. Meal, \$22.50@23, f. o. b. mills. Hulls, \$6, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 14.—Cottonseed oil market firm; prime crude, 38¼@38½c. Prime 8 per cent. meal, \$24.75@25. Hulls firm at \$5.25@5.50, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 14.—Crude cottonseed oil easier at 36c. bid, 36½c. asked; offerings have been light for several weeks; production steady. Eight per cent. prime meal firmer at \$28.25, long ton, ship's side. Cake dull and unchanged. Hulls higher, \$6.75 loose, \$9 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 14.—Prime crude cottonseed oil market firm at 36½c. bid; light trading; mills not disposed to sell ahead. Choice loose cake, \$24.50, short ton, f. o. b. Galveston.

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., November 14.—Crude cottonseed oil, 37c. bid for any shipment; some crude sold at 38c. this week.

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.

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COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, Nov. 13, 1912.—As pointed out in our last report, we looked for lower prices on account of the consuming trade not being heavy enough to absorb offerings as fast as made. This prediction was borne out, the market in 12 days suffering a decline of some 65 points in October, 39 points in November, 31 points in December, 23 points in January, 19 points in March, and 15 points in May. The outpouring of long contract, heavy short selling and also crude oil was tremendous. The consuming trade was not heavy enough to check the decline until October 28.

At the low figures all classes of trade found values so attractive that the buying power which then set in was more than able to take care of all offerings. Later some of the trade who had over-stayed their market suddenly discovered that cotton oil was cheap, but found that the bargain prices had disappeared and daily gradual advances were then demanded. The shorts paid no attention to the gradual daily advances for a while, but when they finally discovered that the decline had been overdone and all efforts to stem the advances futile, they also lent their efforts towards advancing values.

This latter class of buying, together with heavy consumptive buying, then brought about rapid advances. From the low levels the market advanced in leaps and bounds. In fact, December and the later deliveries were carried up 7 to 22 points higher than the closing of the market on October 16, with May leading. These high levels were reached on November 9, with virtually no set-back of any kind. The past few days long liquidations and bear hammering caused the first real reaction, and it carried values down 7 to 13 points from the late high prices. The crude market, however, did not follow

the decline to the refined market except to a slight extent. The range of values from October 28 was from 4.87 declining to 4.67, or only 20 points difference. This fact shows clearly that the decline in the refined market was very much overdone. Crude at the present time is 4.89 to 5.07 bid, according to location, and very little seems to be for sale.

At the close of the week the market looks strong. The heavy long interest during the past month has disposed of its holdings at bargain prices to stronger parties. The short interest has also been increased considerably during the interval. Crude is strong and almost unobtainable at even a higher parity than the New York refined market. Under such existing conditions only higher prices can be looked for.

COTTON OIL VS. OTHER PRODUCTS.

For the purpose of illustrating the action of the cottonseed oil market during the past year as compared with price changes of competing products, the E. S. Kuh & Valk Company has compiled the following table:

	Nov. 11, 1911.	Nov. 9, 1912.
Linseed oil, Liverpool.....	40/6	33/6
Soya bean oil, Hull.....	29/6	26/3
Cotton oil crude, Hull.....	24/—	23/7½
Cotton oil refined, Hull.....	25/6	25/1¼
Peanut oil, edible, Marseilles.	91	94
Copra oil, edible, Marseilles.	117	108
Sesame oil, edible, Marseilles.	92½	93
December corn, Chicago.....	62¾	50
December wheat, Chicago.....	93¼	89½
Flaxseed, Duluth.....	200½	137½
December cotton, New York.	9.31	11.93
December lard, Chicago.....	9.32½	10.52
Oleo stearine, New York.....	9½	13
P. C. tallow, New York.....	6½	6½
P. S. Y. cottonseed oil, December, New York.....	5.63	6.06

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Prices Hold Steady—Speculation Less Active—Crude Holders Are Firm—Consuming Advices Conflict—Estimates as to the Cotton Crop Still Vary.

The force of speculative operations which was so noticeable during the latter part of the preceding week was moderated during the last several days. Notwithstanding this, however, and quite a little liquidation for the account of those who bought at the lower levels, cottonseed oil values have given a good account of themselves. It appears as though sentiment is decidedly confused as to the probable course of values, but there is unquestionably aversion toward pressing sale until more inclination is displayed by crude owners to relinquish their holdings.

With the season now at its height, the reluctance which the mills have shown toward accepting lower quotations when frequent bids were forwarded has astonished many. Various explanations were proffered, but the most plausible, or at least the one which was accepted without much alteration, was furnished during the week by authorities usually well informed. The belief was expressed in this quarter that it was natural for mills in the southeast to ignore the unwillingness on the part of consumers to meet

asking prices, inasmuch as the cotton output east of the river was not large and mills west of the river have had their burden lightened because of the heavy absorption by packers during the earlier part of the season.

It is not denied that at a later date there may be accumulations at the south, and the combined weight of the cotton crop will have its influence, but it remains to be seen whether this will occur before consumers find it imperative to secure more oil. The light stocks which are believed to exist in the hands of manufacturers comprise a factor which is not to be minimized, and insures a certain amount of buying for some time to come. Domestic users of cottonseed oil have been urged to caution, first by the bearish enthusiasm, which they were not impervious to, then again by our own political situation, while the disturbance in the Balkans was not ineffective.

Unquestionably foreign buying has been deterred by fears, however vague, of a European conflict. During the week a crisis has seemingly been reached and fortunately passed, but there are still elements of uncertainty which will create uneasiness and promote the utmost caution until the war clouds are entirely dissipated. Of course,

there has been more or less export business, but this has been principally in the better descriptions of oil and was of a character which always occurs, representing needed requirements. In these instances the levels of cottonseed oil, the high rates of ocean space, etc., are not much of a factor.

Under the circumstances, therefore, an improvement in the consuming demand for cottonseed oil from both at home and abroad would seem to be imminent, although price movements in either direction may interfere with this expected betterment. Already there have been indications of a slight swerving from the conservative path, but it is unreasonable to suppose that the attitude of caution which has been generally adopted will be altogether abandoned. The fact remains that consumers of the lower grades will limit their purchases until the oil can be procured at advantageous levels. The compound lard trade has been the subject of much favorable comment, and the takings by this contingent have seemingly been sufficiently large to partially counterbalance the diminution in the demand from soap makers. It is noteworthy, however, that consumers of the lard substitute are just the least bit perturbed at present, due to the shading of

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COTTON SEED OIL

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quotations in the compound lard trade and intimations from certain manufacturing quarters that cheaper animal lard and artificial lard was in prospect.

Divergent crop estimates are still current but this is not surprising and it is believed that views as to the ultimate outturn of the cotton production will continue to vary until the official figures are published on December 12th. In the interval, however, there will be two reports given out by the Census Bureau on cotton ginning and these may aid in formulating ideas. It may be said, however, that a majority of the estimates come close to indicating a crop of approximately 14,000,000 bales of seed cotton, some authorities inclined to favor an outturn a little smaller and some 200,000 bales or so larger. The weather over the south has been extremely favorable recently, and while there are still accounts of cotton "making" in scattered localities, the propitious climatic conditions have been most beneficial in facilitating picking and marketing.

Closing prices Saturday, November 9, 1912.—Spot, \$5.80@5.87; November, \$5.83@5.86; December, \$6.06@6.08; January, \$6.14@6.16; February, \$6.18@6.22; March, \$6.25@6.26; April, \$6.27@6.32; May, \$6.24@6.25. Futures closed at unchanged to 11 advance. Sales were: November, 500, \$5.90@5.82; December, 1,900, \$6.07@5.97; January, 3,600, \$6.15@6.08; February, 500, \$6.11; March, 5,100, \$6.26@6.19; May, 4,700, \$6.37@6.32. Total sales, 16,300 bbls. Good off, \$5.65@5.75; off, \$5.50@5.68; reddish off, \$5.35@5.45; winter, \$6.30@7; summer, \$6.10@6.80; prime crude, S. E., \$4.94 sales; prime crude, valley, \$4.94 sales; prime crude, Texas, \$5.07 sales.

Monday, November 11, 1912.—Spot, \$5.80@5.90; November, \$5.82@5.87; December, \$5.96@5.98; January, \$6.06@6.07; February, \$6.10@6.12; March, \$6.15@6.17; April, \$6.17@6.23; May, \$6.26@6.28. Futures closed at 1 to 10 decline. Sales were: November, 700,

\$5.90@5.89; December, 10,300, \$6.10@5.99; January, 2,200, \$6.13@6.10; March, 3,400, \$6.24@6.16; May, 7,500, \$6.32@6.28. Total sales, 24,100 bbls. Good off, \$5.60@5.76; off, \$5.55@5.65; reddish off, \$5.35@5.50; winter, \$6.35@5.65; summer, \$5.90@5.65; prime crude, S. E., \$4.94@5; prime crude, valley, \$5.07 sales; prime crude, Texas, \$4.87@4.94.

Tuesday, November 12, 1912.—Spot, \$5.87@5.92; November, \$5.86@5.87; December, \$5.93@5.94; January, \$6.02@6.03; February, \$6.07@6.09; March, \$6.14@6.15; April, \$6.18@6.22; May, \$6.26@6.28. Futures closed at 1 advance to 4 decline. Sales were: November, 300, \$5.87; December, 3,800, \$5.95@5.90; January, 4,600, \$6.06@6.02; March, 5,600, \$6.17@6.10; April, 300, \$6.18; May, 3,200, \$6.28@6.22. Total sales, 17,900 bbls. Good off, \$5.65@5.75; off, \$5.58@5.68; reddish off, \$5.45@5.60; winter, \$6.50@6.65; summer, \$6.60@6.75; prime crude, S. E., \$4.90@5; prime crude, valley, \$5 sales; prime crude, Texas, \$4.80@4.87.

Wednesday, November 13, 1912.—Spot, \$5.83@5.93; November, \$5.87@5.90; December, \$5.94@5.97; January, \$6.03@6.04; February, \$6.07@6.10; March, \$6.13@6.14; April, \$6.18@6.19; May, \$6.25@6.26. Futures closed at 1 decline to 1 advance. Sales were: November, 100, \$5.90; December, 1,200, \$5.97@5.96; January, 5,300, \$6.06@6.03; February, 100, \$6.10; March, 1,500, \$6.17@6.14; May, 1,600, \$6.27@6.25. Total sales, 9,800 bbls. Good off, \$5.65@5.85; off, \$5.45@5.80; reddish off, \$5.25@5.75; winter, \$6.40@6.60; summer, \$6@6.40; prime crude, S. E., \$4.94@5; prime crude, valley, \$5@5.07; prime crude, Texas, \$4.80@4.87.

Thursday, November 14, 1912.—Spot, \$5.87@5.93; November, \$5.87@5.90; December, \$5.95@5.97; January, \$6.03@6.05; February, \$6.08@6.09; March, \$6.14@6.15; April, \$6.18@6.21; May, \$6.21@6.27. Futures closed unchanged to 1 advance. Sales were: December, 100, \$5.96; January, 1,000, \$6.06@6.03;

March, 400, \$6.14@6.13; May, 1,100, \$6.27@6.24. Total sales, 2,600. Good off, \$5.70@5.80; off, \$5.55@5.68; reddish off, \$5.45@5.60; winter, \$6.40@6.65; summer, \$6@6.40; prime crude, S. E., \$4.94@5; prime crude, valley, \$5@5.07; prime crude, Texas, \$4.87 sales.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to November 14, 1912; for the period since September 1, 1912, and for the same period last year, were as follows:

From New York.

Port.	For week.	Since Sept. 1, 1912.	Same period, 1911-1912.
Bbls.	Bbls.	Bbls.	Bbls.
Aberdeen, Scotland	—	—	29
Acapulco, Salvador	8	8	111
Accra, W. Africa	—	—	10
Alexandria, Syria	—	—	18
Alexandria, Egypt	—	—	171
Algoa Bay, Africa	—	—	131
Amstela, Honduras	—	—	6
Amsterdam, Holland	—	—	45
Ancona, Italy	—	—	80
Antilla, W. I.	—	14	24
Antofagasta, Chili	—	—	5
Antwerp, Belgium	115	165	837
Arendal, Norway	—	—	50
Arica, Chile	—	—	138
Asuncion, Paraguay	—	—	7
Auckland, N. Z.	—	—	676
Aux Cayes, Haiti	—	—	6
Azua, W. I.	—	—	244
Bahia, Brazil	—	—	89
Bahia Blanca, A. R.	—	—	9
Barbados, W. I.	85	686	254
Beira, E. Africa	—	—	9
Bergen, Norway	—	—	300
Birkenhead, England	—	—	100
Bordeaux, France	—	—	95
Braila, Roumania	—	—	200
Bremen, Germany	—	—	700
Buenos Aires, A. R.	1,524	3,104	1,547
Cape Town, Africa	204	235	345
Cardenas, Cuba	—	—	29
Cartagena, Colombia	—	—	13
Cayenne, French Guiana	—	—	23
Christiania, Norway	—	—	1,900
Cienfuegos, Cuba	13	13	14
Ciudad Bolivar, Venezuela	—	2	—

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Colon, Panama	47	343	420
Constantinople, Turkey	—	200	1,300
Copenhagen, Denmark	—	1,380	1,650
Corinto, Nicaragua	—	—	88
Cristobal, Panama	—	—	30
Cucuta, Colombia	3	3	—
Dedeagatch, Turkey	—	56	40
Delagoa Bay, Africa	—	—	115
Demerara, Br. Guiana	120	454	466
Domlnca, W. I.	—	—	33
Dublin, Ireland	—	—	825
Dunkirk, France	—	200	—
Flume, Austria	—	—	250
Freemantle, Australia	—	12	—
Galatz, Roumania	—	—	750
Genoa, Italy	743	4,157	2,934
Gibraltar, Spain	—	—	23
Glasgow, Scotland	250	1,150	1,725
Gothenberg, Sweden	—	—	600
Grenada, W. I.	—	—	19
Guadeloupe, W. I.	—	176	527
Hamburg, Germany	150	2,055	1,305
Havana, Cuba	172	296	118
Havre, France	635	2,629	1,920
Hong Kong, China	—	—	2
Hull, England	75	350	300
Iquique, Chile	—	—	72
Klingston, W. I.	70	408	671
Koenigsberg, Germany	—	—	25
Kustendji, Roumania	—	—	150
La Union, Salvador	—	43	—
Leghorn, Italy	—	—	1,014
Liverpool, England	100	1,895	4,275
London, England	30	4,764	2,105
Maceria, S. D.	—	156	354
Malmö, Sweden	—	—	50
Malta, Island of	—	—	285
Manchester, England	—	440	925
Maracaibo, Venezuela	—	—	5
Marseilles, France	—	3,025	825
Martinique, W. I.	—	390	752
Matanzas, W. I.	—	—	19
Melbourne, Australia	—	64	—
Mersina, Turkey	—	—	71
Monte Cristi, S. D.	—	316	—
Montego Bay, W. I.	—	—	29
Montevideo, Uruguay	—	—	502
Moyaquez	—	25	—
Naples, Italy	640	924	495
Newcastle, England	—	—	75
Nuevitas, Cuba	—	98	—
Panderma, Asia	—	—	250
Patras, Greece	—	130	—
Piraeus, Greece	5	3,100	10
Plantania	—	3	—
Port Antonio, W. I.	2	39	33
Port au Prince, W. I.	—	13	56
Port Barrios, C. A.	—	—	3
Port Limon, C. R.	—	89	131
Progreso, Mexico	—	32	—
Puerto, Mexico	—	17	—
Puerto Plata, S. D.	—	—	239
Punta Arenas, C. R.	—	—	460
Ravenna, Italy	—	—	50
Rio Janeiro, Brazil	51	157	243
Rodosta, A. R.	—	—	85
Rotterdam, Holland	3,290	8,250	5,340
St. Johns, N. F.	2	21	49
St. Kitts, W. I.	—	15	82
St. Thomas, W. I.	—	9	10
Salonica, Turkey	—	113	390
Sanchez, S. D.	—	—	—
San Juan, P. R.	70	84	—
Santiago, Cuba	17	262	152
Santos, Brazil	50	605	132
Savannah, Colombia	—	—	3
Smyrna, Turkey	—	—	465
Southampton, England	—	75	100
Stockholm, Sweden	—	—	13
Surinam, Dutch Guiana	41	41	62
Sydney, Australia	—	—	21
Tampico, Mexico	11	52	—
Tonnsberg, Norway	—	—	150
Trieste, Austria	1,565	11,018	3,280

Trinidad, Island of	65	152	102
Turks Island, W. I.	—	85	—
Valparaiso, Chile	—	215	1,819
Venice, Italy	430	3,410	2,125
Vera Cruz, Mexico	—	17	37
Zanzibar, Zanzibar	—	—	47
Total	10,670	58,060	52,861

From New Orleans.

Antwerp, Belgium	300	300	1,000
Belfast, Ireland	—	50	60
Bremen, Germany	—	—	210
Buenos Aires, A. R.	—	425	—
Christiania, Norway	—	900	1,380
Copenhagen, Denmark	—	—	375
Genoa, Italy	—	50	274
Glasgow, Scotland	—	—	350
Gothenberg, Sweden	—	—	150
Hamburg, Germany	—	1,455	1,715
Havana, Cuba	—	884	489
Havre, France	—	300	50
Liverpool, England	—	800	3,850
London, England	—	250	4,816
Manchester, England	300	1,175	—
Marseilles, France	—	—	900
Port Limon, C. R.	—	—	60
Progreso, Mexico	95	495	—
Rotterdam, Holland	1,484	3,544	31,682
Stavanger, Norway	—	135	—
Tampico, Mexico	—	70	—
Vera Cruz, Mexico	—	105	352
Total	2,179	10,903	48,731

From Galveston.

Genoa, Italy	—	—	50
Hamburg, Germany	—	—	837
Havana, Cuba	—	—	25
Vera Cruz, Mexico	—	200	200
Total	—	200	1,062

From Baltimore.

Christiania, Norway	—	300	—
Constantinople, Turkey	—	50	322
Gothenberg, Sweden	—	150	—
Hamburg, Germany	—	—	130
Havre, France	—	665	—
Liverpool, England	—	100	—
Malta, Island of	—	25	—
Rotterdam, Holland	—	—	250
Total	—	1,290	702

From Philadelphia.

Hamburg, Germany	—	—	180
London, England	—	250	—
Total	—	250	180

From Norfolk.

Glasgow, Scotland	—	25	400
Liverpool, England	—	75	945
London, England	—	—	150
Rotterdam, Holland	—	—	1,400
Total	—	100	2,955

From All Other Ports.

Canada	—	—	116
Liverpool, England	—	—	2,399
Mexico (including overland)	983	9,700	10,382
Total	983	9,700	12,897

Recapitulation.

From New York	10,670	58,060	52,861
From New Orleans	2,179	10,903	48,731
From Galveston	—	200	1,062
From Baltimore	—	1,290	702
From Philadelphia	—	250	180
From Savannah	—	—	7,213
From Newport News	—	—	775
From Norfolk	—	100	2,955
From all other ports	983	9,700	12,897
Total	13,832	81,103	127,376

AMERICAN COTTON OIL REPORT.

(Concluded from page 20.)

The income account for the fiscal year
August 31 last compares as follows:

	1912.	Increase.
Gross profits	\$2,401,498	\$1,701,409
Interest on debenture bonds	475,000	134,722
Balance for dividends	\$1,926,498	\$1,566,687
Preferred dividend	611,916	—
Balance for common	\$1,314,582	\$1,566,687
Common dividend	—	*505,927
Surplus	\$1,314,582	\$2,072,614
Previous surplus adjusted	8,263,458	*856,036
Profit and loss surplus	\$9,578,040	\$1,216,578

*Decrease.

The profit and loss account for the year
ended August 31, 1912, follows:

Profit and loss account balance Aug. 31, 1911	\$8,361,462
Dif. between book and appraised values of properties dismantled or destroyed by fire	98,004
Balance	\$8,263,458
Surplus for year ended Aug. 31, 1912	1,314,582
Balance of profit and loss acct. Aug. 31, 1912	\$9,578,040

The general balance sheet as of August 31,
1912, compares as follows:

	Assets.	1912.	1911.
Real estate, etc.	\$14,842,845	\$14,619,397	
Bills & accts. receivable	4,898,910	4,929,707	
Cash	3,153,667	3,445,421	
Prod'ts raw mat. on hand	5,289,857	4,008,156	
*Balance	14,016,829	15,233,407	
Total	\$42,202,108	\$42,236,089	
	Liabilities.		
Com. stock	\$20,237,100	\$20,237,100	
Pfd. stock	10,198,600	10,198,600	
Deb. bonds	10,000,000	10,000,000	
Com. accts. & res.	1,358,367	1,392,348	
Acc'd int.	102,083	102,083	
Dividends	305,958	305,958	
Total	\$42,202,108	\$42,236,089	

*Balance representing good will, contracts, leases, trade-marks, patents, processes, brands and kindred assets.

TRIBBLE & CO., Inc.

Brokers in

**COTTONSEED PRODUCTS and
FERTILIZER MATERIALS**

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THE FEDERAL ONE TON TRUCK \$1800



Federal one-ton chassis, including seat, \$1800. Body type at purchaser's option. Wheel base optional, 110 inch or 144 inch. Motor, 4 cylinders, 30 horse-power. Magneto, high tension. Clutch, 16 inch cone. Transmission, three speeds forward and reverse. Tires solid, 36 x 3½ inch front and 36 x 4 inch rear. Timken bearings.

Here Is Rare Evidence of Federal Value

Winner in its class in the Chicago American Detroit-Chicago-Detroit Reliability Contest—the most severe test of its kind to which motor trucks have ever been subjected.

Carried the baggage of the Glidden Tour Contestants and finished on schedule time.

Purchased by Motor Car Manufacturers at the recommendations of their engineers and designers after subjecting the Federal to every known test.

Re-orders by America's largest corporations after satisfying themselves of Federal efficiency, reliability and economy in actual service.

A Few Federal One-Ton Truck Owners

Armour and Company
Swift and Company

Hammond-Standish Company
Thos. Barlum and Sons

Sullivan Packing Company
Kaufman Beef Co.

The Federal Motor Truck Company Detroit, Michigan
New Factory, Dept. G, Leavitt and Campbell Avenues

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—The receipts of cattle have run larger this week and the increase is principally in butcher stock, which means an increased make of native steer and cow hides. The demand for native steer hides of December takeoff ahead continues inactive, and it is claimed that both harness and belting leathers are selling below cost as compared with going rates for hides. Branded varieties are also inactive for the moment, but are firm and on the whole relatively steadier than native stock, as the season for branded is drawing to a close. As formerly noted, some reports are that "tanning packers" are curtailing the working in of hides, and one big packer has been a free seller of native steers from 18c. upward and has tanned very few. Native steers are quiet but unchanged, with the demand for Decembers ahead keeping inactive at present prices, with Novembers steady at 20c., which has been the sales price for current salting for some time past. Texas steers are unchanged at 18c., 17½c. and 17½c. respectively for the three weights. Butt brands remain at 18c., and late sales at the Missouri river at 17½c. f. o. b., equaled 18c. here. Colorados continue to be held at 17½c., with no fresh business. Branded cows are unchanged at 17½@17¾c.; the outside price asked, but Novembers considered unsalable above the last confirmed trading figure of 17½c. Native cows lately sold by two big "tanning packers" to the extent of about 12,000, as previously noted, involved 50-lb. and up, 55-lb. and up, and some lots 50@55 lbs. Two "tanning packers" offer lights at 17¼@18c., with Southwesterns likely obtainable at the inside figure. The slaughter of native cattle is increasing this month, especially of cows. Heavy native cows are well sold up and firm at 18c. Native bulls are unchanged, ranging 15½@16c., with few available. Branded bulls, 13½c.

Later.—More sales branded kinds. Five thousand November Colorados sold at 17¾c., and 5,000 November branded cows at 17½c.

COUNTRY HIDES.—Firm to stronger as local tanners are reported to have paid 16c. for buffs and 16¾c. for extremes in this market, possibly special assortments, and local parties are generally willing to pay a premium, being on the spot and having no freight in connection with purchases. It is reported, however, that the Eastern tanners cannot buy at less even for future delivery, as the dealers are well sold up and strong. Continued lack of supplies due to deliveries being made on moderate receipts coming forward, and the fact that warm weather still delays the kill. The percentage of extremes is keeping up large in receipts, but the quality of same is good. Buffs continue strong at 15¾c., with some late trading on this basis, and later bids at this declined, with 16c. asked and sales to local tanners at 16c. Some range today 15¾@16c. Heavy cows are in the same position as buffs, with similar prices demanded and

quoted. Extremes keep strong and in request. Sales are noted at 16¾c. to local tanners, with that price quoted by dealers for Western and Northwestern stock, and some talking 17c. Tanners who can use Southwesterns can purchase these at 16½c. Chicago freight, and some tanners claim possibly at less. Heavy steers are a scarce article, and ranged as heretofore at 16@17c., as to butchers, etc. Bulls last sold at 13c., and are quoted firm on this basis. Branded hides are said to be in lessened inquiry from tanners, who are not bidding ahead for Southwesterns, which are running grubby at country points and are sold flat, and they also talk that Northern and Northwestern points are running longer haired.

Later.—Country hides are in small supply in the Chicago market and generally held firm for prompt shipment, as dealers are mostly sold ahead. Despite reports, however, that most dealers have declined 15¾c. bids for buffs, one dealer is reported to have offered at 15¾c., and tanners are claiming the market is not over that figure.

HORSE HIDES.—Are held from \$4.15@4.20 for mixed cities and countries, with straight city lots held \$4.25, and some specials at 25c. premium. Dry hides are firm.

CALFSKINS.—Unchanged, but rather slow of late. Small supplies, however, help the tone of the market, although some large Eastern tanners are more bearish. Chicago cities remain nominal at 21c. for regular stock, basis of last trading, rejecting grassers, but out of second salt and choice lots are quiet. Western tanners are going slow on both varieties. Outside cities range 20½@21c. asked, with some recent trading noted of regular goods at the inside figure. Mixed outside cities and countries, as to lots, 20@20½c. asked, and countries, all as to quality and sections where collected, 19@20c. Light calf: Straight cities, \$1.40; outside cities, \$1.35; countries, \$1.25; deacons usual 20c. apiece reduction in each instance. Kips are firm, with recent bids of 18¼c. refused for mixed lots, and 18½@18¾c. asked.

SHEEPSKINS.—Have been in some better call of late. Last sales of sheep, 12@14-lb. packer stock, were at \$1.30, with packers talking up to \$1.37½ for lambs of very late takeoff. Late November stock is talked up to \$1.40@1.50 for sheep and lambs by packers, but no sales ahead are noted to establish market figures. October outside packer mixed native and Western lambs recently brought \$1.20. Receipts of countries are slow, with good stock averaging about \$1, and inferiors less. Outside city and country packer lambs held \$1.25.

New York.

DRY HIDES.—It cannot be confirmed that sales of late arrivals have as yet been effected, but only Bogotas and Puerto Cabellos, etc., comprise the stocks; supplies being estimated at 4,000 odd Ports and 3,000 odd Bogotas. Relative to a previous item noting that China hides were seeking more true levels, it is stated that 16d. is still generally asked, and that the equivalent of that has been paid in China for supplies. Shippers have, it is true, cabled for bids at 15½d. to work on, but it is claimed this figure would not buy hides today, as stock cannot be obtained from natives that would allow of selling at this. Offerings of River Plates continue meager, with Buenos Aires held up to 32c., and no trading noted here.

WET SALTED HIDES.—No cables were received here lately relative to the weekly Sansinena auction, but it is believed that the sale took place as usual. Americans

have been active buyers of frigorificos, both cows and steers, and the Mataderos have also received regular attention, but Europe is reported to be taking the bulk of the Saladeros. Receipts, per "Saratoga" 2,750 bbls. Havanas for export, also 946 bbls. to order, and per "Istina," from Buenos Aires, 10,026 dry, and per "Prinz Joachim," 1,150 bbls. Cubans and 170 dry Centrals.

CITY PACKER HIDES.—There are no new developments, with the market quiet, but firm.

COUNTRY HIDES.—Small supplies and lack of offerings in this market keeps trade restricted, although there is a good inquiry reported, and brokers claim that if they could secure offerings from shippers they could easily place lots. Pennsylvania buffs, also 45-lb. and up, were last ranged 15¾@15¾c., with sales at both prices, and Ohio and other Middle West hides are not offered under 15¾c., with up to 16c. generally talked. Small lots of New York State hides, all weights, are quoted 14¾@15c. flat, with straight earloads, without extremes, running 45-lb. and up, at 15@15½c. and higher asked for lots containing extremes. Bulls are generally quoted here at 13c. for regular countries, and last bids of 12¾c. for some were declined.

CALFSKINS.—Limited stocks and small receipts of all kinds are sustaining factors, as the demand and inquiry has lessened of late for domestic skins. New York cities are generally quoted at \$1.85, \$2.27½ and \$2.60, as based on last small lots moved. Outside cities are offered at \$1.65, \$2.10 and \$2.40, with good countries about 5c. apiece less.

SHEEPSKINS.—A sale was reported made late last week of 7,000 choice Rochester city butcher pelts, moved by two Rochester dealers at \$1.20. These skins are estimated to run about 3 lbs. of wool to the skin.

European.

There has been a regular good amount of business, mostly in moderate lots, with American tanners, in foreign calfskins, and importers state that small offerings restrict business to quite an extent in many kinds. Continued firm to advancing prices prevail. Green salted Russian grassers are generally ranged 16@16½c., with some sources reporting these unobtainable below the outside figure.

U. S. LIVESTOCK SANITARY ASSO.

The sixteenth annual meeting of the United States Livestock Sanitary Association will be held at the Hotel Sherman, Chicago, December 3 and 4, 1912. The association includes all leading federal and State livestock sanitary officials. It has done good work in securing uniformity in State livestock sanitary laws and quarantine regulations. The 1911 meeting was the best attended and most successful in the history of the association. Already indications point to a larger attendance and better programme at this year's meeting. All State veterinarians, members of livestock sanitary boards and officials interested in federal, State or municipal livestock sanitary control work are cordially invited to attend. Particulars can be had of the secretary, J. J. Ferguson, Union Stock Yards, Chicago.

**We Buy Tallow, Grease, Bones, Hoofs, Fertilizer, Cracklings, etc.
Our Specialty: Horns and Shin Bones**

M. K. PARKER & CO., 607-608-609 Postal Telegraph Bldg., Chicago, U.S.A.

Chicago Section

Peter Bartzen? But what the —

More than one turkey sees its finish.

Thirteenth International Live Stock Show, November 30 to December 2, 1912.

This time it is the Yazoo & Mississippi Valley Railroad, with 30 dead and 50 injured.

The Turks took a leaf from Wayman's book and moved their "red light" district over into Asia Minor.

It is reported that there are 5,000 men out in the deer country hunting. Now, how many will come back in a box?

Three per cent. interest is surely bad enough, without taking any chances in these private banks, several of which of late have closed—busted.

Hereafter remember there's quite a difference between "transporting" and "shipping." Also, that there are lawyers and lawyers. Who'da thunk it?

One Chicago daily paper says in big letters: "T. R. Accepts People's Choice." Good for T. R.! It would have been a helluva note had he rejected him!

Seems like all the scrappers are getting it in the neck. Scrapper Johnson, Scrapper Bartzen, Scraper T. R. It never was known to fail. Just a question of time, that's all.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, November 9, 1912, averaged 10.45 cents per pound.

Demand for cash provisions and lard seems to be good, not only in the South, but in every part of the country. Canada is buying lard and certain cuts of meats here, also.

No use talking, this is a country of big things. We have \$60,000,000 worth of insanity per annum. That is, rounded up. And there's easily sixty million dollars worth loose!

A few days ago it was, "Beware of Wilson!" Now it is "Beware of pneumonia." Any connection there? If anything happens blame it on Woodrow. That's what he's there for.

Now that they have got the jobs they were after, they might possibly recognize you if they fell over you, and possibly remark: "Why the devil don't you get out of a fellow's way?"

Newspaper writers—of certain persuasions, of course—are beginning to worry the fat off'n themselves about Wilson's inability, as they figure, to cope with the situation. Bide a wee, fellers.

Getting 'em coming and going, winter and summer. The City Fuel Company, the largest single retail coal concern in Chicago, a \$4,000,000 corporation, and the Knickerbocker Ice Company, a \$10,000,000 layout, have merged. Nuff sed!

Any he person who begins to yawp at banquets—two days after election—"Look out for hard times the next four years!" is

a poor specimen of an American citizen. 'Twere much better if such men were dead—and to excess, at that.

The National Wholesale Grocer's Association and the National Canners' Association at a recent meeting, held at the Congress Hotel, decided to have a "canned goods week" celebration by all the wholesale and retail grocers in the United States and Canada. First week in April, 1913.

A little cheaper raw material is not going to be such an awful calamity, especially as regards livestock and grains. The ultimate consumer does not think so, anyhow, and he's the majority. The farmers can get along with a few automobiles less each, without suffering a whole lot.

Board of Trade men want Prof. Willis Moore, chief of the weather bureau, for secretary of agriculture, and to that effect have petitioned President-Elect Wilson. Over 200 signed the petition. Maybe they think Willis can handle that weather thing to their advantage. It always has been an uncertain quantity in their calculations.

Samuel Insull, at the annual banquet of the Commonwealth Edison section of the National Electric Light Association, held at the Hotel Sherman, November 7, said to the more than 500 members present: "Save your money, for in the next four years you will need all the money you now have, and more." He added: "Our company is prosperous now, and you have prospered and are saving through our saving department. The pension fund is growing and needs your support, but save what you can now, for it will be needed." Surely Sammy doesn't like Woody. Or was Sammy talking for the benefit of that philanthropic savings department of his'n? Lessee! Three per cent. per annum is purty cheap money, eh?

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PACKING HOUSE EXPERTS
Manhattan Building, CHICAGO, ILL.
Designers of Packing Plants
Cold Storage and Warehouses

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ENGINEERS
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Specialties: Packing Plants Cold Storage,
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CHICAGO, U. S. A.
BUYING AND
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Cotton Seed Oil, Edible and Inedible.
Cotton Oil Soapstock. Boiled down
Soap and Acidulated Black Grease.

PITTSBURGH
BUTCHERS & PACKERS
SUPPLY COMPANY

Largest Casing House
Between
New York and Chicago

PRINTED PARCHMENT WRAPPERS

are the best advertisement for your business and you can't get
anything so satisfactory as the **PURITAN BRAND**. Ask for samples.

THE WEST CARROLLTON PARCHMENT CO., Dayton, Ohio

MERIT!!!

That is what makes our

SUPREME ANHYDROUS AMMONIA

tower way above all others.

It is a product of which we are justly proud.

Did you ever hear of anyone change after once using

ANHYDROUS **SUPREME** AMMONIA

"EVERY OUNCE ENERGIZES"

Drop a line for a demonstration.

Supreme Means { Less Power—Less Coal—Less Expense.
More Refrigeration—More Satisfaction—More Efficiency.

NEW YORK

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WHY SELL YOUR TANKAGE and BONE UNGROUND?

GET FULL VALUE FOR THESE PRODUCTS

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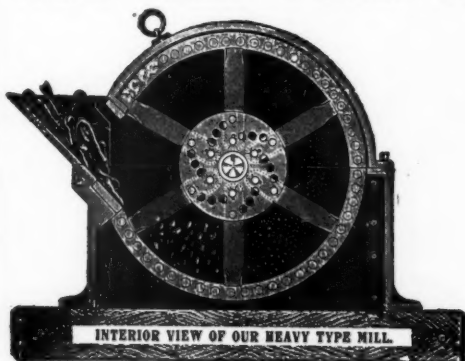
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HIGHEST VALUE

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PHILADELPHIA

Dressed Beef Packers and Exporters

Beef Casings, Dried Blood, Fertilizers, Oleo Oils, Stearines, Prime Tallow and Selected Hides

Orders for Car Load Lots Solicited

Highest Prices Paid for Suet, Shop Fat, Long Fat, Hides, etc.

Stock Yards, 30th & Race Sts.

CHICAGO LIVE STOCK

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 4.....	15,791	1,182	18,935	32,032
Tuesday, Nov. 5.....	4,724	623	11,955	17,000
Wednesday, Nov. 6.....	22,098	1,316	17,926	39,300
Thursday, Nov. 7.....	6,233	623	16,246	22,325
Friday, Nov. 8.....	2,829	323	15,959	17,459
Saturday, Nov. 9.....	614	61	11,017	3,121

Total last week.....	52,289	4,128	92,038	131,956
Previous week.....	59,285	4,903	121,739	134,316
Cor. week, 1911.....	73,288	8,446	151,492	166,776
Cor. week, 1910.....	87,711	7,837	108,516	155,200

SHIPMENTS.

Monday, Nov. 4.....	3,722	141	2,328	3,376
Tuesday, Nov. 5.....	959	14	841	2,001
Wednesday, Nov. 6.....	4,641	59	2,371	3,654
Thursday, Nov. 7.....	5,372	157	2,310	6,898
Friday, Nov. 8.....	2,246	4	2,857	3,636
Saturday, Nov. 9.....	576	...	1,948	374

Total last week.....	17,516	375	12,655	20,029
Previous week.....	20,135	397	10,638	43,719
Cor. week, 1911.....	30,038	718	15,590	39,490
Cor. week, 1910.....	37,110	1,239	10,532	59,181

CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Hogs.	Sheep.
Year to Nov. 9, 1912.....	2,219,537	6,059,062	5,004,070
Same period, 1911.....	2,506,364	5,932,619	4,859,080

Combined receipts of hogs at eleven points:

Week ending Nov. 9, 1912.....	354,000
Previous week.....	463,000
Year ago.....	566,000
Two years ago.....	344,000
Total year to date.....	20,537,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Nov. 9, 1912.....	136,900	212,500	274,000
Week ago.....	214,000	300,700	385,400
Year ago.....	212,400	303,200	346,100
Two years ago.....	213,300	223,000	318,300

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Nov. 9, 1912:	
Armour & Co.....	23,000
Swift & Co.....	13,700
S. & S. Co.....	8,100
Morris & Co.....	4,100
Anglo-American.....	2,900
Boyd-Lunham.....	4,100
Hammond.....	5,800
Western P. Co.....	2,100
Miller & Hart.....	4,200
Independent Packing Co.....	1,600
Brennan P. Co.....	3,900
Others.....	82,500

Totals.....	113,200
Previous week.....	137,400
1911.....	162,200
1910.....	4,824,500
Total year to date.....	4,506,300
Same period last year.....	4,506,300

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$7.00	\$7.04	\$4.10	\$7.05
Previous week.....	7.80	7.83	4.00	6.70
Cor. week, 1911.....	6.80	6.28	3.50	5.50
Cor. week, 1910.....	6.20	8.60	2.70	6.35
Cor. week, 1909.....	6.45	7.00	4.60	7.10

CATTLE.

Good to choice steers.....	\$9.00@10.00
Fair to good steers.....	7.25@ 9.00
Common to fair heaves.....	6.50@ 7.25
Inferior killers.....	5.50@ 6.50
Range steers.....	6.50@ 9.25
Fair to fancy yearlings.....	7.25@ 10.25
Canner bulls.....	2.25@ 3.00
Good to heavy choice cows.....	3.50@ 7.50
Common to good vealers.....	8.75@ 9.50
Heavy calves.....	5.25@ 9.00
Feeding steers.....	5.25@ 7.25
Stockers.....	4.40@ 5.50
Medium to good beef cows.....	3.50@ 5.25
Common to good cutters.....	3.00@ 3.75
Inferior to good canners.....	2.50@ 3.25
Bologna bulls.....	3.75@ 5.25
Butcher bulls.....	4.50@ 6.75

HOGS.

Good to prime heavy.....	\$7.80@7.95
Good to prime butchers.....	7.85@8.00
Fair to good heavy packing.....	7.55@7.85
Light mixed, 170@200 lbs.....	7.50@7.80
Choice light, 170@200 lbs.....	7.60@7.95
Pigs, 110 lbs. and under.....	5.00@6.10
Pigs, 110@140 lbs.....	6.10@6.75
Bones, according to weight.....	3.00@4.25
*Stags, according to weight.....	7.90@8.25

*All stags subject to 80 lbs. dockage.

SHEEP.

Range yearlings.....	\$5.00@5.90
Fed yearlings.....	5.50@5.80
Native lambs.....	6.25@7.40
Native yearlings.....	5.00@5.80
Range lambs.....	6.50@7.25
Feeding lambs.....	5.50@6.00
Feeding wethers.....	3.00@4.40
Breeding ewes.....	3.75@4.10
Good to choice wethers.....	4.00@4.50
Good to choice ewes.....	3.50@4.15

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, NOVEMBER 9, 1912.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
January.....	\$18.37½	\$18.40	\$18.27½	\$18.35
May.....	17.95	18.02½	17.90	18.02½

LARD—(Per 100 lbs.)—

December.....	10.52½	10.55	10.50	10.52½
January.....	10.42½	10.45	10.37½	10.40
May.....	10.12½	10.17½	10.12½	10.15

RIBS—(Boxed, 25c. more than loose)—

January.....	9.92½	9.95	9.90	9.92½
May.....	9.70	9.72½	9.67½	9.72½

MONDAY, NOVEMBER 11, 1912.

PORK—(Per bbl.)—				
January.....	18.35	18.42½	18.35	18.42½
May.....	18.00	18.05	17.95	18.05

LARD—(Per 100 lbs.)—

December.....	10.50	10.52½	10.50	10.52½
January.....	10.37½	10.42½	10.37½	10.42½
May.....	10.12½	10.15	10.12½	10.15

RIBS—(Boxed, 25c. more than loose)—

January.....	9.92½	9.97½	9.90	9.97½
May.....	9.72½	9.72½	9.70	9.72½

TUESDAY, NOVEMBER 12, 1912.

PORK—(Per bbl.)—				
January.....	18.42½	18.55	18.42½	18.50
May.....	18.12½	18.20	18.10	18.10

LARD—(Per 100 lbs.)—

December.....	10.55	10.65	10.55	10.65
January.....	10.42½	10.52½	10.42½	10.47½
May.....	10.17½	10.22½	10.17½	10.17½

RIBS—(Boxed, 25c. more than loose)—

January.....	10.00	10.05	9.97½	10.00
May.....	9.75	9.80	9.75	9.77½

WEDNESDAY, NOVEMBER 13, 1912.

PORK—(Per bbl.)—				
January.....	18.55	18.70	18.55	18.70
May.....	18.15	18.30	18.15	18.30

LARD—(Per 100 lbs.)—

December.....	10.70	10.77½	10.67½	10.77½
January.....	10.55	10.62½	10.55	10.62½
May.....	10.25	10.32½	10.22½	10.30

RIBS—(Boxed, 25c. more than loose)—

January.....	10.05	10.12½	10.05	10.10
May.....	9.80	9.90	9.80	9.90

THURSDAY, NOVEMBER 14, 1912.

PORK—(Per bbl.)—				
January.....	18.65	18.80	18.62½	18.65
May.....	18.27½	18.40	18.25	18.30

LARD—(Per 100 lbs.)—

December.....	10.85	10.92½	10.85	10.92½
January.....	10.60	10.70	10.60	10.62½
May.....	10.30	10.37½	10.27½	10.32½

RIBS—(Boxed, 25c. more than loose)—

January.....	10.07½	10.20	10.07½	10.12½
May.....	9.85	9.95	9.85	9.90

FRIDAY, NOVEMBER 15, 1912.

PORK—(Per bbl.)—				
January.....	18.60	18.67½	18.55	18.55
May.....	18.20	18.32½	18.17½	18.17½

LARD—(Per 100 lbs.)—

December.....	10.85	10.87½	10.82½	10.85
January.....	10.57½	10.60	10.55	10.57½
May.....	10.30	10.30	10.20	10.20

RIBS—(Boxed, 25c. more than loose)—

January.....	10.07½	10.10	10.02½	10.02½
May.....	9.85	9.87½	9.82½	9.82½

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	22	@25
Native Sirloin Steaks.....	20	@28
Native Porterhouse Steaks.....	25	@35
Native Pot Roasts.....	14	@16
Rib Roasts from light cattle.....	12½	@15
Beef Stew.....	16	@18
Boneless Corned Briskets, Native.....	16	@18
Corned Rumps, Native.....	16	@18
Corned Ribs.....	10	@10
Corned Flanks.....	10	@10
Round Steaks.....	16	@22
Round Roasts.....	16	@16
Shoulder Steaks.....	16	@16
Shoulder Roasts.....	15	@16
Shoulder Neck End, Trimmed.....	12½	@12½
Rollad Roast.....	16	@16

Lamb.

Hind Quarters, fancy.....	18	@18
Fore Quarters, fancy.....	12½	@12½
Legs, fancy.....	20	@20
Stew.....	10	@10
Chops, shoulder, per lb.....	16	@16
Chops, rib and loin, per lb.....	25	@25
Chops, Frenched, each.....	12½	@12½

Mutton.

Legs.....	12½	@12½
Stew.....	6	@6
Shoulders.....	11	@11
Hind Quarters.....	8	@8
Fore Quarters.....	16	@16
Rib and Loin Chops.....	16	@16
Shoulder Chops.....	12½	@12½

Pork.

Pork Loins.....	16	@16
Pork Chops.....	18	@18
Pork Shoulders.....	16	@16
Pork Tenders.....	40	@40
Pork Butts.....	18	@18
Spare Ribs.....	12½	@12½
Hocks.....	11	@11
Pigs' Heads.....	8	@8
Leaf Lard.....	16	@16

Veal.

Hind Quarters.....	18	@22
Fore Quarters.....	14	@16
Legs.....	20	@24
Breasts.....	15	@15
Shoulders.....	16	@18
Cutlets.....	30	@30
Rib and Loin Chops.....	25	@25

Butchers' Offal.

Suet.....	8½	@8½
Tallow.....	4½	@4½
Bones, per cwt.....	10	@10
Calfskins, 8 to 15 lbs.....	20	@20
Calfskins, under 8 lbs. (deacon's).....	65	@65
Kips.....	18	@18

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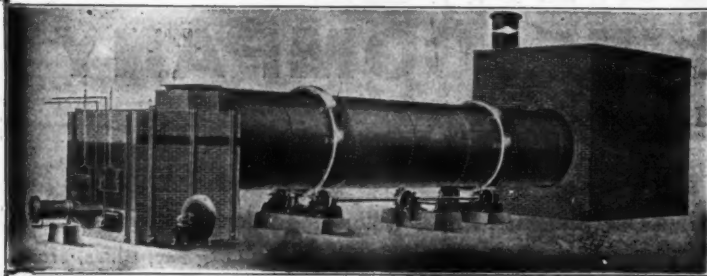
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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers.....	14 1/2 @ 14 3/4
Good native steers.....	13 1/2 @ 14
Native steers, medium.....	12 1/2 @ 13
Heifers, good.....	11 1/2 @ 12 1/2
Cows.....	9 @ 9 1/2
Hind Quarters, choice.....	17 1/2 @ 17 1/2
Fore Quarters, choice.....	11 1/2 @ 11 1/2

Beef Cuts.

Cow Chucks.....	6 1/2 @ 9
Steer Chucks.....	11 1/2 @ 11 1/2
Boneless Chucks.....	9 @ 9
Medium Plates.....	7 1/2 @ 7 1/2
Steer Plates.....	8 1/2 @ 8 1/2
Cow Rounds.....	8 1/2 @ 9 1/2
Steer Rounds.....	10 @ 10
Cow Loins.....	27 1/2 @ 27 1/2
Steer Loins, Heavy.....	27 1/2 @ 27 1/2
Beef Tenderloins, No. 1.....	28 1/2 @ 28 1/2
Beef Tenderloins, No. 2.....	11 @ 11
Strip Loins.....	14 1/2 @ 14 1/2
Shirloin Butts.....	11 @ 11
Shoulder Clods.....	13 @ 13
Rump Butts.....	10 1/2 @ 13 1/2
Trimblings.....	7 1/2 @ 7 1/2
Shank.....	8 1/2 @ 8 1/2
Cow Ribs, Common, Light.....	13 1/2 @ 13 1/2
Cow Ribs, Heavy.....	18 1/2 @ 18 1/2
Steer Ribs, Light.....	24 1/2 @ 24 1/2
Steer Ribs, Heavy.....	17 @ 17
Loins Ends, steer, native.....	15 @ 15
Loins Ends, cow.....	8 @ 8
Hanging Tenderloins.....	13 @ 13
Flank Steak.....	5 @ 5
Hind Shanks.....	5 @ 5

Beef Offal.

Brains, each.....	7 @ 7 1/2
Heart.....	23 @ 25
Tongues.....	3 @ 3 1/2
Sweetbreads.....	5 1/2 @ 5 1/2
Ox Tail, per lb.....	8 @ 8
Fresh Tripe, plain.....	8 @ 8
Fresh Tripe, H. C.....	6 @ 6
Brains.....	8 @ 8
Kidneys, each.....	10 @ 12

Veal.

Heavy Carcass Veal.....	10 @ 12
Light Carcass.....	14 1/2 @ 14 1/2
Good Carcass.....	16 @ 16
Good Saddle.....	16 1/2 @ 16 1/2
Medium Racks.....	12 @ 12
Good Racks.....	13 1/2 @ 13 1/2

Veal Offal.

Brains, each.....	6 @ 8
Sweetbreads.....	55 @ 60
Pluck.....	20 @ 25
Heads, each.....	11 @ 11

Lambs.

Good Caul.....	11 @ 11
Round Dressed Lambs.....	12 1/2 @ 12 1/2
Saddles, Caul.....	13 @ 13
R. D. Lamb Racks.....	9 @ 9
Caul Lamb Racks.....	9 @ 9
R. D. Lamb Saddles.....	14 @ 14
Lamb Fries, per pair.....	10 @ 10
Lamb Tongues, each.....	4 @ 4
Lamb Kidneys, each.....	1 1/2 @ 1 1/2

Mutton.

Medium Sheep.....	8 @ 8
Good Sheep.....	10 1/2 @ 10 1/2
Medium Saddle.....	10 @ 10
Good Saddle.....	12 @ 12
Good Racks.....	7 @ 7
Medium Racks.....	6 @ 6
Mutton Legs.....	10 1/2 @ 10 1/2
Mutton Loins.....	7 @ 7
Mutton Stew.....	5 @ 5
Sheep Tongues, each.....	2 1/2 @ 2 1/2
Sheep Heads, each.....	7 @ 7

Fresh Pork, Etc.

Dressed Hogs.....	11 1/2 @ 13 1/2
Pork Loins.....	13 @ 14
Leaf Lard.....	12 1/2 @ 12 1/2
Tenderloins.....	23 @ 23
Spare Ribs.....	10 1/2 @ 10 1/2
Butts.....	12 1/2 @ 12 1/2
Hocks.....	8 1/2 @ 8 1/2
Trimblings.....	9 1/2 @ 9 1/2
Extra Lean Trimblings.....	7 @ 7
Snouts.....	5 @ 5
Pigs' Feet.....	6 1/2 @ 6 1/2
Pigs' Heads.....	8 @ 8
Blade Bones.....	8 1/2 @ 8 1/2
Blade Meat.....	9 1/2 @ 9 1/2
Cheek Meat.....	3 1/2 @ 4
Hog livers, per lb.....	3 1/2 @ 4
Neck Bones.....	12 1/2 @ 12 1/2
Skinned Shoulders.....	7 @ 7 1/2
Pork Hearts, per lb.....	4 @ 5
Pork Kidneys, per lb.....	10 @ 11 1/2
Pork Tongues.....	6 @ 6 1/2
Slip Bones.....	6 @ 6
Tail Bones.....	11 @ 11
Brains.....	11 @ 11
Backfat.....	12 1/2 @ 12 1/2
Hams.....	12 1/2 @ 12 1/2
Calas.....	15 1/2 @ 15 1/2
Bellies.....	12 1/2 @ 12 1/2
Shoulders.....	11 @ 11

SAUSAGE.

Columbia Cloth Bologna.....	11 @ 11
Bologna, large, long, round, in casings.....	10 1/2 @ 10 1/2

Choice Bologna.....	14 @ 14
Frankfurters.....	12 @ 12
Blood, Liver and Headcheese.....	11 @ 11
Tongue.....	14 1/2 @ 14 1/2
Minced Sausage.....	14 @ 14
Luncheon Sausage, cloth paraffine.....	17 @ 17
New England Sausage.....	17 @ 17
Compressed Luncheon Sausage.....	17 @ 17
Special Compressed Ham.....	17 @ 17
Berliner Sausage.....	15 1/2 @ 15 1/2
Boneless Butts in casings.....	24 @ 24
Oxford Butts in casings.....	20 @ 20
Polish Sausage.....	12 @ 12
Garlic Sausage.....	12 @ 12
Country Smoked Sausage.....	16 @ 16
Farm Sausage.....	17 @ 17
Pork Sausage, bulk or link.....	12 @ 12
Pork Sausage, short link.....	12 1/2 @ 12 1/2
Boneless Pigs' Feet.....	9 1/2 @ 9 1/2
Luncheon roll.....	16 @ 16
Hams, Bologna.....	16 1/2 @ 16 1/2

Summer Sausage.

Best Summer, H. C. Medium Dry.....	23 1/2 @ 23 1/2
German Salami, Medium Dry.....	22 @ 22
Italian Salami.....	26 1/2 @ 26 1/2
Holsteiner.....	17 @ 17
Mettwurst, New.....	10 @ 10
Farmer.....	10 1/2 @ 10 1/2

Sausage in Oil.

Smoked Sausage, 1-50.....	5.00 @ 5.00
Smoked Sausage, 2-20.....	5.50 @ 5.50
Bologna, 1-50.....	5.50 @ 5.50
Bologna, 2-20.....	6.00 @ 6.00
Frankfurt, 1-50.....	6.00 @ 6.00
Frankfurt, 2-20.....	6.50 @ 6.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels.....	10.00 @ 10.00
Pickled Plain Tripe, in 200-lb. barrels.....	7.25 @ 7.25
Pickled H. C. Tripe, in 200-lb. barrels.....	8.50 @ 8.50
Pickled Ox Lips, in 200-lb. barrels.....	15.50 @ 15.50
Pickled Pigs' Snouts, in 200-lb. barrels.....	34.50 @ 34.50
Lamb Tongues, Short Cut, barrels.....	Per doz. \$1.90

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case.....	3.75 @ 3.75
2 lbs., 1 or 2 doz. to case.....	14.00 @ 14.00
6 lbs., 1 doz. to case.....	32.50 @ 32.50
14 lbs., 1/2 doz. to case.....	Per doz. \$1.90

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box.....	6.25 @ 6.25
4-oz. jars, 1 doz. in box.....	11.50 @ 11.50
8-oz. jars, 1/2 doz. in box.....	22.50 @ 22.50
16-oz. jars, 1/2 doz. in box.....	1.50 @ 1.50
2, 5 and 10-lb. tins.....	Per lb. \$1.50

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels.....	18.00 @ 18.00
Plate Beef.....	18.00 @ 18.00
Prime Mess Beef.....	18.00 @ 18.00
Extra Mess Beef.....	18.00 @ 18.00
Beef Hams (220 lbs. to bbl.).....	18.50 @ 18.50
Rump Butts.....	19.00 @ 19.00
Mess Pork, new.....	24.00 @ 24.00
Clear Fat Backs.....	24.00 @ 24.00
Family Back Pork.....	19.50 @ 19.50
Bean Pork.....	19.50 @ 19.50

LARD.

Pure leaf, kettle rendered, per lb., tes.....	14 1/2 @ 14 1/2
Pure lard.....	12 @ 12
Lard, substitutes, tes.....	8 @ 8
Lard, compound.....	8 1/2 @ 8 1/2
Cooking oil, per gal., in barrels.....	62 @ 62
Barrels, 1/2c. over tierces; half barrels, 1/4c. over tierces; tubs and pails, 10 to 50 lbs., 1/4 to 1c. over tierces.	

BUTTERINE.

1 to 8, natural color, solids, f. o. b. Chicago.....	15 1/2 @ 15 1/2
Cooks' and bakers' shortening, tubs.....	13 @ 13

DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14 @ 16 avg.....	13 1/2 @ 13 1/2
Clear Bellies, 18 @ 20 avg.....	13 1/2 @ 13 1/2
Rib Bellies, 15 @ 20 avg.....	13 1/2 @ 13 1/2
Fat Backs, 12 @ 14 avg.....	11 1/2 @ 11 1/2
Regular Plates.....	11 1/2 @ 11 1/2
Clear Plates.....	11 1/2 @ 11 1/2
Butts.....	10 @ 10
Bacon meats, 1/4c. to 1c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.....	17 1/2 @ 17 1/2
Hams, 16 lbs., avg.....	17 @ 17
Skinned Hams.....	18 1/2 @ 18 1/2
Calas, 4 @ 6 lbs., avg.....	13 1/2 @ 13 1/2
Calas, 6 @ 12 lbs., avg.....	13 1/2 @ 13 1/2
New York Shoulders, 8 @ 12 lbs., avg.....	14 1/2 @ 14 1/2
Breakfast Bacon, fancy.....	26 @ 26
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.....	18 1/2 @ 18 1/2
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.....	18 1/2 @ 18 1/2
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.....	22 @ 22
Dried Beef Sets.....	20 1/2 @ 20 1/2
Dried Beef Insides.....	23 1/2 @ 23 1/2
Dried Beef Knuckles.....	22 1/2 @ 22 1/2
Dried Beef Outsides.....	23 @ 23
Besterior Bolckers.....	23 @ 23
Smoked Boiled Hams.....	23 1/2 @ 23 1/2
Boiled Calas.....	19 @ 19
Cooked Loin Rolls.....	28 @ 28
Cooked Roast Shoulders.....	19 @ 19

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set.....	18 @ 18
Export Rounds.....	23 @ 23
Middles, per set.....	83 @ 83
Beef bungs, per piece.....	17 1/2 @ 17 1/2
Beef weasands.....	35 @ 35
Beef bladders, medium.....	45 @ 45
Beef bladders, small, per doz.....	70 @ 70
Hog casings, free of salt.....	10 @ 10
Hog middles, per set.....	10 @ 10
Hog bungs, export.....	7 @ 7
Hog bungs, large mediums.....	7 @ 7
Hog bungs, prime.....	5 @ 5
Hog bungs, narrow.....	70 @ 70
Imported wide sheep casings.....	60 @ 60
Imported medium wide sheep casings.....	4 @ 4
Imported medium sheep casings.....	
Hog stomachs, per piece.....	

FERTILIZERS.

Dried blood, per unit.....	2.52 1/2 @ 2.55
Hoof meal, per unit.....	2.35 @ 2.45
Concentrated tankage.....	2.20 @ 2.25
Ground tankage, 12%.....	2.32 1/2 @ 2.35
Ground tankage, 11%.....	2.32 1/2 @ 2.35
Ground tankage, 8 and 25%.....	2.25 @ 2.25
Crushed tankage, 9 and 20%.....	2.15 @ 2.15
Ground tankage, 6 1/2 and 30%.....	18.50 @ 18.75
Ground rawbone, per ton.....	24.00 @ 25.00
Ground steam bone, per ton.....	18.00 @ 19.00
Unground tankage, per ton less than ground.....	80c. @ 80c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.....	250.00 @ 275.00
Hoofs, black, per ton.....	24.50 @ 25.50
Hoofs, striped, per ton.....	33.00 @ 35.00
Hoofs, white, per ton.....	60.00 @ 65.00
Flat shin bones, 40 lbs. av., per ton.....	70.00 @ 75.00
Round shin bones, 38-40 lbs. av., per ton.....	75.00 @ 80.00
Round shin bones, 50-52 lbs. av., per ton.....	80.00 @ 85.00
Long thigh bones, 90-95 lbs. av., per ton.....	80.00 @ 90.00
Skulls, jaws and knuckles, per ton.....	27.00 @ 28.50

LARD.

Prime steam, cash.....	11.05 @ 11.10
Prime steam, loose.....	10.75 @ 10.75
Leaf.....	11 1/2 @ 11 1/2
Compound.....	7 1/2 @ 8
Neutral lard.....	13 1/2 @ 13 1/2

STEARINES.

Prime oleo.....	12 1/2 @ 12 1/2
Oleo No. 2.....	11 @ 11 1/2
Mutton.....	11 1/2 @ 12
Tallow.....	8 @ 8 1/2
Grease, yellow.....	5 1/2 @ 5 1/2
Grease, A white.....	5 1/2 @ 5 1/2

OILS.

Lard oil, extra, winter strained, tierces.....	73 @ 75
Extra lard oil.....	68 @ 70
Extra No. 1 lard oil.....	54 @ 56
No. 1 lard oil.....	54 @ 56
No. 2 lard oil.....	52 @ 54
Oleo oil, extra.....	13 1/2 @ 14
Oleo oil, No. 2.....	13 1/2 @ 13 1/2
Oleo stock.....	12 1/2 @ 13
Neatsfoot oil, pure, bbls.....	65 @ 70
Acidless tallow oils, bbls.....	61 @ 62
Corn oil, loose.....	4.70 @ 4.80
Horse oil.....	6 1/2 @ 7 1/2

TALLOW.

Edible.....	8 1/2 @ 8 1/2
Prime city.....	7 1/2 @ 7 1/2
No. 1 Country.....	6 1/2 @ 6 1/2
Packers' Prime.....	6 1/2 @ 6 1/2
Packers' No. 1.....	6 1/2 @ 6 1/2
Packers' No. 2.....	5 1/2 @ 5 1/2
Renderers' No. 1.....	6 @ 6 1/2

GREASES.

White, choice.....	7 @ 7 1/2
White, "A".....	6 1/2 @ 6 1/2
White, "B".....	6 @ 6 1/2
Bone.....	5 1/2 @ 5 1/2
Crackling.....	5 1/2 @ 5 1/2
Horse.....	5 1/2 @ 5 1/2
Yellow.....	5 1/2 @ 5 1/2
Brown.....	4 1/2 @ 4 1/2
Glue stock.....	5 1/2 @ 5 1/2
Garbage grease.....	3 1/2 @ 3 1/2
Glycerine, C. P.....	19 1/2 @ 20
Glycerine, dynamite.....	19 1/2 @ 19 1/2
Glycerine, crude soap.....	13 @ 13 1/2
Glycerine, candle.....	16 @ 16 1/2

COTTONSEED OILS.

P. S. Y., loose.....	42 @ 42 1/2
P. S. Y., soap grade.....	41 @ 41 1/2
Soap stock, bbls., concn., 62 @ 65 f. a.....	2 1/2 @ 2 1/2
Soap stock, loose, reg., 50% r. f. a.....	1.25 @ 1.35

COOPERAGE.

Ash pork barrels.....	95 @ 97 1/2
Oak pork barrels.....	1.07 1/2 @ 1.10
Lard tierces.....	1.37 1/2 @ 1.40

CURING MATERIALS.

Refined saltpetre.....	5 1/2 @ 6 1/2
Boric acid, crystal to powdered.....	7 @ 7 1/2
Borax.....	4 @ 4 1/2
Sugar.....	
White, clarified.....	5 1/2 @ 5 1/2
Plantation, granulated.....	5 1/2 @ 5 1/2
Yellow, clarified.....	4 1/2 @ 4 1/2
Salt.....	
Ashton, in bags, 224 lbs.....	32.25 @ 32.25
English packing, in bags, 224 lbs.....	1.48 @ 1.48
Michigan, granulated, car lots, per ton.....	3.25 @ 3.25
Michigan, medium, car lot, per ton.....	3.75 @ 3.75
Casing salt, bbls., 280 lbs. 2x @ 3x.....	1.40 @ 1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)
Union Stock Yards, Chicago, Nov. 13.

The run of 21,643 cattle on Monday, including 3,000 Westerns, was just about sufficient for all requirements of the trade. Choice cattle were scarce and sold strong, and we topped the market with two loads of 1,576-lb. steers at \$10.85 per cwt. The rank and file of the offerings, however, were steady sale at last week's closing prices, although no particular activity was noted; in fact, some of the commoner kinds looked a trifle easier. Tuesday's run of 8,345 cattle was liberal, and included only about 1,500 Westerns. An easier tone pervaded the steer market, values being barely steady, although not quotably different from the opening day of the week. Wednesday's receipts were estimated at 20,000 cattle. The moderate Wednesday supply of cattle met with a good demand, the market being strong to 10c. higher than Monday. We look for a "sinking spell" in the trade a week or ten days before Thanksgiving.

The market on butcher stuff has held up in fine shape, considering the fairly liberal receipts and the time of year. Monday and Tuesday's trade was fully steady with last week's closing prices, but on Wednesday, with a rather liberal run, and indications pointing to a free marketward movement, a slight easing off in values took place, prices being 10@15c. lower, but, nevertheless, the trade was fairly active, and "she stuff" is selling comparatively high, and higher, we believe, than it will sell 10 days hence, as by that time we will be right up against Thanksgiving (November 28), and the "poultry proposition" means a lessened demand for beef of all grades.

The break in hog prices on Saturday and Monday no doubt checked the run, and Wednesday's market ruled active and fully 15c. higher. Bulk of the fair to good shipping grades going largely at \$8@8.10; fair to good mixed packing kinds selling largely at \$7.85@8; heavy packers in carload lots around \$7.70@7.80; big rough ones in small bunches from \$7@7.25; fair to good light mixed, \$7.85@7.95; good pigs selling largely at \$6@6.75. It looks like a strong market the rest of this week. We think prices may work some lower, though we do not believe good hogs will sell much, if any, under 7c. per pound any time this season.

The excessive receipts of sheep and lambs during the past few days have had only moderate effect on the good fat lambs, prices showing only a little lower than last week's close on the best grade. The feeling in sheep continues weak, with good to choice ewes going at \$3.75@4. A feature of the trade is the unusually large number of poor to half-fat ewes that are coming out of local districts, where there is an abundance of feed of all kinds. There is no demand for this variety at present, and hundreds of them are selling daily at what look to be very low prices. Feed stuff is beginning to come back from local sections, but there is a small portion of it in good condition. We quote: Westerns—Fat wethers, \$4.10@4.25; fed wethers, \$4.35@4.60; fat yearlings, \$5.50@6; fat ewes, \$3.75@4; fat lambs, \$7@7.25; feeding lambs, \$6.50@6.75; feeding wethers, \$4@4.25; feeding yearlings, \$4.50@5. Natives—Fat wethers, \$4.50@4.75; fat ewes, \$3.75@4; poor to medium ewes, \$3.25@3.50; cull ewes, \$2@3; good to choice lambs, \$7@7.25; poor to medium lambs, \$6.25@6.75; cull lambs, \$4.75@5.50; breeding ewes, \$4.25@4.50.

ST. LOUIS

(Special Letter to The National Provisioner.)
National Stock Yards, Ill., November 13.

The receipts of cattle at these yards for the week approximate 40,000 head, of which about 16,000 were in the Southern division. On the native side the market has been practically stationary all-week, such fluctuations in prices as there were being very few and small in range. The top on beef steers for the week was \$9.80 for a load of 1,405-lb. animals; on heifers the top was \$8, paid on one load of animals weighing 723 lbs.; \$7.25 was paid on cows and \$6.50 on bulls. Prices today are quotable as follows: beef steers, \$5.50@11; cows and heifers, \$4.50@9.10; stockers and feeders, \$3.75@6.75; calves, \$6@11; canners and cutters, \$3.25@4.50. On the Southern side, as for the past several months, the market has held fully steady.

About 49,000 hogs were received at these yards during the past week. As compared with this time last week, prices on hogs show a decline of 15@25c. The high time for the week was reached on Friday last, when we had a top of \$8.25 and a bulk of \$7.85@8.20. Since then prices gradually declined until the low time yesterday, when the top was \$7.85 and the bulk was \$7.40@7.75. Today prices have advanced 10@20c., as the following quotations will show: mixed and butchers, \$7.60@7.92; good heavy, \$7.85@7.92; rough, \$7.40@7.60; lights, \$7.60@7.85; pigs, \$6.50@7; bulk, \$7.60@7.85.

The sheep receipts for the week reach nearly 21,500 head. The sheep market this week has suffered a considerable decline from the prices paid at the high time, which was reached last Friday. At that time the top on lambs was \$7.50 and on muttons, \$4.35. Prices since then have gradually declined, until today the prices are as given below: lambs, \$5.50@7; muttons, \$3.75@4; breeding ewes, \$3.90@4.50; stockers, \$2.75@3.60.

KANSAS CITY

(Special Letter to The National Provisioner.)
Kansas City Stock Yards, Nov. 12.

The good supply of 26,000 cattle, including 3,000 calves, yesterday was handled in a capable manner, the only complaint from sellers being that short fed steers sold weak to ten lower. Middle class fed steers are the weak spot in the market again today, though buyers claim prices are fully steady with yesterday. The mates of steers that brought \$6.50 yesterday sold at \$6.65 today in proof of this contention, but testimony on the other side is that steers today at \$7.15 are like their feed lot companions that brought \$7.25 the middle of last week. The run is 14,000 today, which is not burdensome at all, but rather points to the tapering down of fall offerings. A big run of cheap Southern cattle came in yesterday from Louisiana and Arkansas, the steers selling at \$3.75 to \$4.80, cows \$3.50 to \$4.25, good Oklahoma steers in the Southern division at \$5.75 to \$6.25, and a drove of short fed Southern weighing 1,160 pounds today at \$6.80. The best price in the native division this week is \$10, and bulk of fed steers bring \$6.50 to \$9, veal calves up to \$10.

Hog receipts today ran up to 17,000 head, and a good demand developed after a weak opening, prices finally averaging steady with yesterday. Top hogs brought \$7.75, bulk \$7.40 to \$7.70, light weights stopping at \$7.60. Stocks of pork product are diminishing, and fresh pork demand is strong, two factors that oppose a bear market.

Receipts of sheep and lambs today, 12,000 head; market steady. Some fancy lambs brought \$7.50 yesterday, but \$7.25 was the best anything did today; feeding lambs around \$6. Good ewes bring \$4.50, wethers \$5.

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, Nov. 12.

Cattle receipts last week, election week, were the smallest of the season, only about 10,000 head arriving, or less than a third as many as for the week previous. Choice to prime corn feds would sell at \$9@9.50 or better, but the bulk of the fair to good sixty to ninety day cattle are selling around \$8@8.75, with the common to fair warmed-up grades at \$6.50@7.50. Choice range beefs brought \$8.15 today, and the bulk of the fair to good grass beef is moving at \$6.25@6.85. Demand for cows and heifers is improving right along, as the proportion of she stock included in the receipts is rather small. Poor to prime stock sells at a range of \$3@7, the bulk of the fair to good butcher and beef stock at \$4.50@5.75. Veal calves are firmly held at \$5@9, and bulls, stags, etc., find a ready sale at \$4@6.

The hog market appears to be very nervous, with receipts lighter than expected and packers taking advantage of every liberal run to force values to a lower level. All classes of buyers are favoring the heavy and butcher weight loads and there is a raft of light-weight stuff and pigs coming that is selling poorly and at a big discount under matured hogs. Range of prices for desirable hogs of all weights continues comparatively narrow. With about 9,000 hogs here today the market was steady, tops bringing \$7.85 as against \$7.90 last Tuesday, and the bulk of the trading being around \$7.65@7.75 as against \$7.80@7.85 one week ago.

Uneven prices have been the rule in the sheep division. Demand from packers has been vigorous for desirable lambs and muttons, and there has been sufficient competition from feeder buyers to make a lively trade and clean up the offerings about as fast as they arrive. Fat lambs are quoted at \$6.40@7.40; yearlings, \$4.75@5.50; wethers, \$3.75@4.50, and ewes, \$3.50@4.25.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending November 9, 1912:

CATTLE.

Chicago	34,735
Kansas City	23,481
Omaha	5,373
East St. Louis	22,886
St. Joseph	6,968
Cudahy	435
Sioux City	1,768
South St. Paul	4,165
New York and Jersey City	11,382
Fort Worth	13,488
Philadelphia	4,442
Pittsburgh	1,821
Denver	937

HOGS.

Chicago	80,814
Kansas City	35,496
Omaha	22,093
East St. Louis	25,267
St. Joseph	24,840
Cudahy	10,524
Sioux City	9,889
Ottumwa	7,492
South St. Paul	14,401
New York and Jersey City	35,164
Fort Worth	5,868
Philadelphia	4,651
Pittsburgh	9,172
Denver	1,225

SHEEP.

Chicago	110,680
Kansas City	19,724
Omaha	20,202
East St. Louis	12,122
St. Joseph	6,514
Cudahy	519
Sioux City	5,027
South St. Paul	6,694
New York and Jersey City	50,440
Fort Worth	1,299
Philadelphia	14,320
Pittsburgh	5,555
Denver	2,893

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, November 15.—Market quiet. Western steam, \$11.30@11.40; Middle West, \$11.25@11.30; city steam, \$11.12½; refined, Continent, \$11.95; South American, \$12.70; Brazil, kegs, \$13.70; compound, 7½@8½c.

Marseilles Oils.

Marseilles, November 15.—Sesame oil, fabrique, —; edible, 93 fr.; copra oil, fabrique, 90 fr.; edible, 107 fr.; peanut oil, fabrique, 69 fr.; edible, 93½ fr.

Liverpool Produce Market.

Liverpool, November 15.—(By Cable.)—Beef, extra India mess, —. Pork, prime mess, —; shoulders, 64s.; square, 64s.; New York, 64s. 6d.; picnic, 58s.; hams, long, 67s.; American cut, 64s. Bacon, Cumberland cut, 68s. 6d.; long clear, 71s.; short backs, 67s. 6d.; bellies, clear, 64s. Lard, spot prime, 58s. American refined in pails, 58s. 3d.; 2 28-lb. blocks, 56s. 9d. Lard (Hamburg), 56½ marks. Tallow, prime city, 32s. 6d.; choice, 35s. 9d. Turpentine, 31s. Rosin, common, 16s. Cheese, Canadian finest white, new, 63s. Tallow, Australian (London), 32s. @39s.

FRIDAY'S CLOSINGS.

Provisions.

The market was irregular with some pressure to the easier hog and grain market.

Tallow.

Specials sold at 7½c., ¼c. lower.

Stearine.

The undertone is unsettled, due to a slow inquiry.

Cottonseed Oil.

Slow crude movement in face of a quiet consuming trade served to sustain quotations.

Market closed barely steady, with offerings freer. Sales, 8,900 bbls. Spot oil, \$5.75@5.90. Crude, Southeast, \$4.90@5; Valley, \$4.94@5.07; Texas, \$4.87. Closing quotations on futures: November, \$5.83@5.86; December, \$5.92@5.94; January, \$6@6.02; February, \$6.04@6.06; March, \$6.11@6.12; April, \$6.12@6.17; May, \$6.21@6.23; good off oil, \$5.65@5.75; off oil, \$5.50@5.65; red off oil, \$5.40@5.55; winter oil, \$6.40@6.65; summer white, \$6@6.40.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, November 15.—Hogs slow; 5@10c. lower. Bulk of prices, \$7.65@7.90; light, \$7.30@7.90; mixed, \$7.40@8; heavy, \$7.30@8; rough heavy, \$7.30@7.50; Yorkers, \$7.80@7.85; pigs, \$5@6.90. Cattle market steady. Beeves, \$5.35@11; cows and heifers, \$2.95@7.40; Texas steers, \$4.30@5.60; stockers and feeders, \$4.10@7.15; Westerns, \$5.50@9. Sheep market strong to 10c. up; natives, \$3.50@4.65; Westerns, \$3.65@4.60; yearlings, \$4.75@6; lambs, \$5.50@7.50.

Kansas City, November 15.—Hogs slow, at \$6.85@7.80.

Sioux City, November 15.—Hogs steady, at \$7.65@7.85.

St. Louis, November 15.—Hogs 10c. lower, at \$7.60@7.95.

St. Joseph, November 15.—Hogs 5c. lower, at \$7.50@7.80.

St. Paul, November 15.—Hogs steady, at \$7.50@7.70.

Louisville, November 15.—Hogs steady, at \$7.25@7.80.

South Omaha, November 15.—Hogs higher, at \$7.70@8.05.

Indianapolis, November 15.—Hogs lower, at \$7.25@8.

Cleveland, November 15.—Hogs steady, at \$7.80@7.95.

Buffalo, November 15.—Hogs opened steady, with 8,000 on sale; prices, \$7.70@8.25.

PACKERS' LIVESTOCK PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, November 9, 1912, are reported as follows:

Chicago.

	Cattle.	Hogs.	Sheep.
S. & S. Co.	6,718	8,100	10,872
Armour & Co.	9,344	23,000	26,026
Swift & Co.	3,663	13,700	24,695
Morris & Co.	5,435	7,000	13,843
Hammond & Co.	2,370	6,100	9,988
Libby, McNeill & Libby	2,192

Anglo-American, 4,100 hogs; Boyd-Lunham, 2,900 hogs; Western Packing Co., 5,800 hogs; Miller & Hart, 2,100 hogs; Independent Packing Co., 4,200 hogs; Brennan Packing Co., 1,600 hogs; others, 3,900 hogs.

St. Joseph.

	Cattle.	Hogs.	Sheep.
Swift & Co.	2,100	8,400	2,949
Hammond Packing Co.	1,850	4,871	1,612
Morris & Co.	1,850	4,146	1,025
United Dressed Beef Co.	125
St. Louis Dressed Beef	50

Sioux City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	629	4,877
Cudahy Packing Co.	954	4,539
Swift & Co.	2,238
R. Hurni	208	431

Sacks D. B. Co., 70 cattle; J. L. Brennan & Co., 36 cattle; Des Moines Packing Co., 29 cattle; Morrell Packing Co., 19 cattle; Statter & Co., 70 cattle.

St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.	5,423	3,952	1,895
Swift & Co.	5,739	3,470	4,586
Armour & Co.	6,736	4,380	4,589
St. Louis D. B. Co.	2,209	830	779
Independent P. Co.	1,176	2,502
East Side P. Co.	227	2,270

Luer Bros. Packing Co., 551 hogs; Belz Packing Co., 1,023 hogs; Heil Packing Co., 1,042 hogs; Krey Packing Co., 1,142 hogs; Carondelet Packing Co., 278 hogs, and 40 sheep.

South Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,436	4,764	6,996
Swift & Co.	2,035	5,697	10,564
Cudahy Packing Co.	2,294	4,634	12,209
Armour & Co.	1,262	6,543	9,890
Kohrs Packing Co.	608

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	4,456	8,405	5,083
Fowler & Co.	1,408	1,861
S. & S. Co.	3,605	6,416	4,122
Swift & Co.	5,387	7,531	2,718
Cudahy Pkg. Co.	4,506	6,936	3,815
Morris & Co.	3,924	5,277	2,097
Butchers	195	931	28

Independent Packing Co., 729 cattle; S. Kraus, 162 cattle; John Morrell, 89 cattle; Sinclair Packing Co., 357 cattle; United Dressed Beef Co., 116 cattle.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 9, 1912.

	Cattle.	Hogs.	Sheep.
Chicago	500	11,017	2,000
Kansas City	300	3,897	500
Omaha	100	3,633	1,300
St. Louis	1,000	4,000	1,200
St. Joseph	200	5,000	200

Sioux City	200	2,000	100
St. Paul	1,300	3,000	2,500
Oklahoma City	150	550
Fort Worth	800	400
Milwaukee	5,723
Denver	1,300	1,100
Toledo	1,500
Louisville	5,000
Detroit	300
Indianapolis	350	6,000
Pittsburgh	4,000	1,500
Cincinnati	251	3,418	100
Cleveland	60	2,000	800
Buffalo	100	4,800	5,000
New York	1,066	2,465	3,306

MONDAY, NOVEMBER 11, 1912.

Chicago	23,000	36,622	65,000
Kansas City	28,000	9,141	12,000
Omaha	8,300	5,206	2,800
St. Louis	11,500	3,000	7,000
St. Joseph	1,700	3,000	1,400
Sioux City	3,300	3,000	5,200
St. Paul	4,500	3,100	1,500
Oklahoma City	1,500	1,050
Fort Worth	3,800	2,000
Milwaukee	1,339
Toledo	3,000
Louisville	4,200	10,000	100
Detroit	200
Wichita	695
Indianapolis	650	3,000
Pittsburgh	2,400	14,000	8,500
Cincinnati	3,210	7,539	591
Cleveland	70	6,000	700
Buffalo	6,500	22,500	23,000
New York	4,950	11,472	12,839

TUESDAY, NOVEMBER 12, 1912.

Chicago	7,500	22,426	40,000
Kansas City	15,000	16,497	12,000
Omaha	2,900	8,990	2,700
St. Louis	9,054	10,499	6,418
St. Joseph	2,500	6,400	6,400
Sioux City	500	3,800	1,000
St. Paul	1,900	6,500	700
Oklahoma City	850	700
Fort Worth	5,000	700	1,000
Milwaukee	300	1,797
Denver	100	2,400
Louisville	2,274
Detroit	300
Cudahy	5,000
Wichita	1,098
Indianapolis	1,950	7,000
Pittsburgh	3,000	1,500
Cincinnati	665	2,960	640
Cleveland	40	2,000	400
Buffalo	700	7,200	7,600
New York	994	4,926	4,917

WEDNESDAY, NOVEMBER 13, 1912.

Chicago	20,000	29,266	42,000
Kansas City	8,000	13,137	4,000
Omaha	3,700	5,232	20,000
St. Louis	4,768	10,440	2,028
St. Joseph	1,500	5,500	1,600
Sioux City	700	3,000	2,500
St. Paul	1,500	5,300	3,100
Oklahoma City	1,100	700
Fort Worth	3,500	2,000
Milwaukee	8,493
Toledo	1,800
Louisville	400	3,437	50
Detroit	1,000
Wichita	1,320
Indianapolis	1,000	6,000	400
Pittsburgh	4,000	1,500
Cincinnati	1,010	4,250	1,000
Cleveland	160	2,000	500
Buffalo	550	1,600	3,000
New York	2,896	6,593	11,457

THURSDAY, NOVEMBER 14, 1912.

Chicago	6,500	22,000	22,000
Kansas City	7,000	10,000	6,000
Omaha	5,000	10,000
St. Louis	8,500	4,000
St. Joseph	4,600
Sioux City	4,500
St. Paul	3,400
Milwaukee	9,280
Louisville	3,000
Detroit	6,000
Wichita	1,870
Indianapolis	6,000
Cincinnati	429	3,116	516
Cleveland	2,000
Buffalo	150	4,800	7,000
New York	1,395	2,571	6,003

FRIDAY, NOVEMBER 15, 1912.

Chicago	2,500	20,000	12,000
Kansas City	1,500	6,000	1,000
Omaha	1,000	8,500	5,500
St. Louis	4,000	9,000	200
St. Joseph	400	5,300
Sioux City	500	4,500	1,500
Fort Worth	1,900	2,200
St. Paul	1,400	3,800	800
Oklahoma City	400	1,200

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO NOVEMBER 11, 1912.

	Beeves.	Calves.	Lambs.	Hogs.
New York	2,796	3,315	6,736	13,837
Jersey City	3,631	1,434	25,433	16,677
Central Union	2,915	471	14,753
Lehigh Valley	2,040	640	3,460
Scattering	122	38	4,650
Totals	11,382	5,982	50,440	35,164
Last week	12,989	6,173	50,227	34,250

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Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

Some Evils of the Thanksgiving Turkey Trade

By a Veteran Retailer.

The T. T. T. season for butchers has arrived. What are the three T's? Why Thanksgiving, Turkeys and Trouble—principally the latter! The first means for the customer a day of rest and feasting on the second, while the third means for the butcher trouble that really shouldn't happen.

It can be readily understood why it has happened in the past, when it is remembered that in former years, when turkeys were cheap, the ordinary butcher would buy ten or twelve barrels, when eight barrels properly bought, handled and sold, would have been ample.

But turkeys were cheap, so the butcher "took a chance" on the additional barrels, and figured that if there were any left by eight or nine o'clock at night he could cut the price to cost—and in very many instances it was away below cost—thinking he could afford it because he made a fair profit all day on the selected turkeys.

In addition to this he often bought his turkeys days in advance, before the real rush commenced in the wholesale markets. Thinking to save a penny or two a pound, he would bring them to his store, pack them carefully away in clean straw in his icehouse, cover them with aprons so the air could not touch them, and leave them until wanted. Never figuring that they had been on the road several days before he bought them, he kept them in his icehouse several days, then he hung them out in the shop and the shop windows prior to selling. Then they were handled all day by himself, his men and his possible purchasers—and we all know how said P. P. will slam around every turkey she does not want until she finds one that she does want. Then they were man-handled while being drawn, the same when being delivered, again when washed, dried, salted, etc., until the fateful Thanksgiving morning arrived, when they were again attacked, stuffed and prepared for the oven.

And by the time the poor, much abused bird reached the table, where the supposed boss of the house is anxiously waiting with carving knife and fork poised, ready for combat, if there were not some suspicious sniffings or mutterings by the afore-mentioned supposed boss it would be strange, indeed, considering the length of time since the turkey was killed and dressed, and the number of hands it had passed through before it was prepared for the table.

Today Conditions Are Different.

So much for the cheap turkey of a few years ago. Today, fortunately for all hands—particularly the retail butchers—business methods are vastly improved. The proprietor of a fairly prosperous shop figures as closely as possible how many turkeys he will need for his regular trade, which his experience very well enables him to do. He

knows that the cutting and slashing of prices, as in former years, is absolutely out of the question. He pays today at least 10 cents per pound more, which means one dollar on a 10-pound turkey, and if he needs six barrels of 250 pounds each he pays \$25 more per barrel, or \$150 more than a few years ago.

Therefore he will buy exactly what he really needs. And being compelled to pay this price, he naturally wants the very best quality, and the freshest stock he can possibly find in the markets. And there is small danger of his buying eight barrels, when six will answer. And to be sure they fresh, he puts off his buying until the last possible moment, buying just enough to supply his trade.

He hangs them carefully in his icehouse, avoiding the foolish over-night window display, which dries and shrinks each turkey at least a quarter of a pound, causing a serious loss before they are even put on sale. In a shop with two windows, holding 30 turkeys each, such window displays mean a loss which can be conservatively estimated as at least fifteen pounds. And for what? The gas must be left burning all night. The air in the windows becomes heated and foul, hurting the appearance of the turkeys and giving them a bad odor, and putting an almost irresistible temptation in the way of the window-smashing brigade who belong to the turkey stealers' union.

Besides which, every butcher knows that when turkeys are selling at 25 cents per pound, this over-night window display does not help sell one single turkey. There is everything to lose and absolutely nothing to gain by it. It is bad enough to be compelled to display them all day, without adding about ten hours at night.

Avoid All Possible Exposure.

The up-to-date butchers are even avoiding the daytime display wherever possible, by leaving their turkeys in the icehouse, and having one man who is familiar with putting up the orders make a list of the turkeys needed to fill advance orders. He takes a scale and a boy to help him in the icehouse, weighs up each one as ordered, with name, address and weight plainly marked and tied to leg or neck, and left there until wanted.

For the running or shop trade it is simple enough to ask the purchaser what size is wanted, weigh two or three in the icehouse and bring them out and lay them on the scale again, where the weight can be seen. It requires a little more work, but it is well worth it. The result is that when the day's business is over and there are only a few turkeys left, they are in splendid condition because they have not been handled by everyone, and it is usually the best instead of the worst that are sold last.

So it can be seen that the high prices have been in the nature of a blessing to the butcher, because the butcher can get a fair profit for good fresh stock. He sells every one. His customers are satisfied; they have no reason for complaint, and it is far better to be sold out by nine or ten o'clock at night than to have 20 or 30 turkeys left over, each weighing from eight to 12 pounds, or even more, as was so often the case when they were cheaper.

It was nothing unusual a few years ago for a busy shop to have three or four barrels left at the close of the day's business, anywhere from 700 to 1,000 pounds. Then they had to cut prices Thanksgiving morning, gladly selling at cost or less the few turkeys that might be disposed of before it came time to close for the day. Then they had to ice what was left, and when Saturday came around peddle them out for any price.

This meant a serious loss to the butcher, and much dissatisfaction to the customer, because the dealer was forced to give an inducement to sell a left-over turkey for a Sunday dinner, after the customer had had turkey for Thanksgiving dinner, cold turkey in the evening, cold turkey for Friday lunch, turkey hash for Saturday breakfast, and turkey soup for dinner! Whereas if the butcher had sold out clean he could have bought a few fresh ones for Saturday's trade, and everyone would have been better pleased.

No more, when Thanksgiving Day comes 'round,
Will the glary, flary signs be found:
"PHILADELPHIA TURKEYS, SHILLING A POUND!"

A green locomotive, with a blue smokestack,
Trains of freight cars painted black,
Were the pictures we saw a few years back.

"Twenty carloads just received;
"Headquarters for the dry-picked breed."
All who passed could such signs read.

"We need the cash, you need the turk!"
Alas, too oft those signs would "work"
A rich man's wife or the wife of a clerk.

"They're all alive!" they'd loudly roar,
"Step inside; don't block the door!"
But one thing was missing—the Pure Food Law!

No more can such flary signs be found,
No signs at all are seen around
Since turks are worth TWO SHILLINGS A POUND!
—L. A.

BANQUET BUTCHERS' OFFICERS.

President John T. Russell and Secretary John H. Schofield of the United Master Butchers of America will be tendered a complimentary dinner by the Master Butchers' Association of St. Louis at the Missouri Athletic Club on Monday evening, November 18.

Watch page 48 for business opportunities, which may be just what you want.

LOCAL AND PERSONAL.

L. Cerrate will engage in the meat business at Saxtons River, Vt.

John McMillan has opened a new meat market at Industry, Ill.

A voluntary petition in bankruptcy has been filed by E. M. Simonelli, a butcher at Long Branch, N. J. His liabilities are \$6,548 and assets \$820.

G. T. Cotton has purchased the meat business of W. A. Morse at Jamaica Plains, Mass.

W. L. Leach, a butcher at Hopkinsville, Ky., has filed a petition in bankruptcy, with liabilities at \$1,150.

Buehler Brothers have opened a new meat market at Birmingham, Ala.

Chas. Sleppy has purchased the meat market of A. Alexander at Ottawa, Kan.

J. D. Turner has opened a meat market at Tarboro, N. C.

John Utley has engaged in the meat business at Texhoma, Tex.

W. A. Johnson has opened a new meat market at Martinsburg, W. Va.

J. Dow has purchased a half interest in the Galbraith meat market at Kent, Ill.

H. Pearce is planning the opening of a modern meat market at Laurel, Miss.

H. Chandler has purchased the Lincoln meat market at Lincoln, Ida.

The Idaho Meat Market at Bonners Ferry, Ida., has been destroyed by fire.

Honnell & Hackenberger have purchased the meat market of A. R. Wilhide at Visalia, Cal.

John Dooley has purchased the Fred Walmer meat market at Albany, Wis.

C. J. Gundlach has sold his meat market at Lorain, O., to Stinson Bros.

M. Barnes has opened a meat market at Osceola, Ind.

The Empire Meat Company, Marysville, Cal., has been incorporated by Schumacher & Schellenger.

Murfield & Bell have opened a new meat market at Monroeville, Ind.

A new meat market has been opened at Catskill, N. Y., by Ed. Crispell.

Franc King has opened a meat market at Hays, Kan.

Paul Anton has reopened his meat market at McCook, Neb.

George Newland has purchased the Pennington meat market at Lebanon, S. D.

J. M. Feathers will reopen his meat market at Kearney, Neb.

Simmons & Page have purchased the City Meat Market at Overbrook, Kan., from Jones & Burger.

R. B. Bryant has disposed of his meat business at Dorrance, Kan., to James Foulk.

McArdle & Vose have opened a butcher shop at 242 North Tenth street, Kansas City, Kan.

Byron Rotledge has purchased an interest in the City Meat Market at Red Rock, Okla., from W. C. Jones.

John Hunt has engaged in the meat business in the Schuyler building, Hazelton, Kan.

Ed. Schreiner has disposed of his meat business at Cunningham, Kan., to Roy McNamee and Edgar Haden.

George Forest has just opened a new butcher shop at Beverly, Kan.

A. C. Shilling is establishing himself in the meat business at Ebling, Kan.

George Burris is about to move his meat market into the Condon building at Oswego, Kan.

Joe Demmitt, formerly of Iola, has engaged in the meat business at Wilsie, Kan.

Lea Fisher & Company have engaged in the meat business on the corner of Sixth and Fulton streets at Grand Haven, Mich.

Hoppe & Reske have engaged in the meat business at Dowagiac, Mich.

White Brothers have opened a butcher shop on River street, Holland, Mich.

Erwin Upp has sold out his butcher shop at Reed City, Mich., to Anderson & Bibby.

C. J. Johnson, an old-time butcher, has opened a new market at Rockford, Wash.

G. A. Simmons has purchased the meat business of Tedrow & Farnsworth at Springdale, Wash.

Nazarian & Maroot have sold out their grocery business at Los Angeles, Cal., but continue in the meat line.

C. W. Heisler has added a stock of groceries to his meat business at Dufur, Ore.

John Young has purchased the meat business of Arthur Gingrich at Spokane, Wash.

J. Schmidler has opened a meat market at University and Thirteenth avenue, N. E., Minneapolis, Minn.

M. Thompson has purchased the Central Market at Wayne, Neb., from Hanson & Wamberg.

George Newland has purchased the Pennington meat market at Lebanon, Neb.

Johnson & Carlson have succeeded to the meat business of Weist & Johnson at Hordville, Neb.

Gustave Falbe is about to begin the erection of a meat market at Cornell, Wis.

Charles Grimm is about to erect a new meat market in North Rochester, Minn.

MOTORCYCLE RUNS MEAT CHOPPER.

Motorcycles have often been harnessed to small machines in times of emergency, such, for instance, as when the electric power fails for a few hours, and it is also quite probable that they are sometimes used as the regular power plant for such machines. An instance of regular instead of just emergency installation of a motorcycle as a power producer is reported for Chicago. The proprietor of a butcher shop has been using his motorcycle for the past year to operate a meat-chopping machine. He also uses the motorcycle for business trips about the city and suburbs, and finds that the arrangement cuts down his operating expenses materially.

G. V. ELECTRICS FOR RETAILERS



The Otto Stahl wagon shown below is of 1000 lbs. capacity. It is one of about 1000 G. V. Electrics in daily service in New York.

There are only about 5000 Motor Trucks of all makes in New York, so you can see where G. V. Electrics stand.

This is the Electrical Age. Progressive firms use Electricity for practically all purposes. A 1000-lb. G. V. Wagon delivering your goods at hotels, clubs, restaurants and private residences would stamp you as right up to the minute in service for your customers. It would bring you new business over the telephone.



One wagon of this type (provided it is a G. V.) will do more in a day than two single horse teams. It can't go East and West at the same time, but it will give you the mileage and by rerouting your deliveries you can do a wonderful lot of work with it. Don't worry about the first cost. Just bear in mind that the wages of the driver saved, will pay 6% on the cost of four such wagons.

Can't we give you some figures on the cost of operating G. V. Electrics? Catalogue 81 on request.

GENERAL VEHICLE COMPANY

Principal Office and Factory, LONG ISLAND CITY, N. Y.

NEW YORK

CHICAGO

BOSTON

PHILADELPHIA

ST. LOUIS

New York Section

Manager Higgins, of Morris & Company's New York territory, returned this week from a visit to Chicago.

Guy C. Shepherd, head of the provision department of the Cudahy Packing Company, was in New York this week.

Swift & Company's sales of fresh beef in New York City for the week ending November 9, 1912, averaged 10.43 cents per pound.

Samuel Wertheim, aged 74, a veteran Manhattan butcher, died at his home in Harlem last Thursday. His death was due to heart trouble.

W. J. Russell, Jr., of the Swift beef department at Chicago, was in New York last week. Another Swift visitor was Robert Carter, of the shipper pig department.

Retail butchers of the Gramercy section of Manhattan reorganized their moribund branch of the United Master Butchers' Association at a meeting on Wednesday evening of this week, and the prospects are for a healthy and active organization.

August Weir, of Kewanee, Ill., proprietor of a wholesale and retail meat business in that city, was a visitor in New York the last week. He called on several of the trade, including Richard Webber's, which establishment he left twenty-five years ago, after eleven years' service.

The butchers of the Eastern District of Brooklyn are about to put into effect an agreement that they will give away no fat and bones to their customers. Other retailers might well come to such a common understanding and carry it into effect. The old days of giving something for nothing have passed.

Miss Barbara Graumann, cashier for C. H. Reed's Sons, the well-known provision dealers of No. 185 First avenue, was held up and robbed of nearly \$2,000 by two Bowery thugs while on her way to bank the money on Thursday of last week. The robbery took place in broad daylight a block from the Reed plant. The police have not yet caught anybody, although the victim described the robbers plainly.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending November 9, 1912, by the New York City Department of Health: Meat.—Manhattan, 8,521 lbs.; Brooklyn, 21,191 lbs.; Queens, 75 lbs.; total, 29,787 lbs. Fish.—Manhattan, 2,297 lbs. Poultry and game.—Manhattan, 4,859 lbs.; Brooklyn, 12 lbs.; total, 4,871 lbs.

The calendar of social festivities in the local meat trade for the season now beginning reads in part as follows:

November 20.—S. & S. Company Em-

ployees' Mutual Benefit Association, Terrace Garden.

December 5.—West Side Branch, Master Butchers, Amsterdam Opera House.

December 6.—United Dressed Beef Company Mutual Aid Society, Terrace Garden.

January 9.—East Side Branch, Master Butchers, Palm Garden.

January 27.—New York Butchers Dressed Meat Company Employees' Association, Palm Garden.

January 30.—Bronx Branch, Master Butchers, Ebling's Casino.

February 6.—Brooklyn Master Butchers, Imperial.

The staff of the Harrison, N. J., plant of Swift & Company gave a dinner in Newark on Tuesday evening of this week in honor of the new heads at the plant—Manager A. F. Hunt and Superintendent Lytle. Manager Hunt was long the company's representative on the New York Produce Exchange, and is very well known in the local trade. Superintendent Lytle comes from New Haven. The dinner was attended by outside managers and members of the Swift staff in the New York district, and was a pleasant success. Of course W. H. Noyes was toastmaster; a Swift dinner without Noyes for toastmaster would be like a beef-steak supper with no steak! Other speakers were Messrs. Hunt and Lytle, Messrs. John and Brady of Jersey City, and Messrs. Sullivan and Dean of the New York central office.

NEW ARMOUR HEAD IN NEW YORK.

On Monday of this week Frank W. Lyman assumed direction of the branch house department for Armour & Company in the New York district, and on the same day the company occupied its new general offices in the Conron building at No. 52 Tenth avenue. All departments are centralized at this office with the exception of the export department and certain by-product departments, which remain at the Manhattan Market location. The general offices had been located in the Hudson Terminal building, and previous to that were on Duane street. Their new location brings them into the heart of the meat trade neighborhood in the Gansevoort market district.

Mr. Lyman succeeds F. J. Stoltz, who has been beef superintendent in New York for many years. Mr. Stoltz leaves the Armour employ and his future plans are not known. Mr. Lyman is one of the youngest general managers in the business, and one of the best known. He was in the employ of the National Packing Company for many years, and rose to be assistant to Manager Barry, succeeding the latter when Mr. Barry went to Chicago. Upon the dissolution of the National Company Mr. Lyman was secured by the Armour interests, and has now been put in charge of what is possibly their most important territory. His appointment gave general satisfaction in the trade, and the company as well as the appointee was the recipient of many congratulations upon the change made.

OUT AMONG THE TRADE.

Mr. North, of the Hazard Manufacturing Company, is a might hunter of big game, and is an old friend and customer of the Kirschbaum Bros. at No. 301 Seventh avenue. He recently presented to Max Kirschbaum a magnificent caribou head with enormous spreading antlers, which was handsomely mounted and hung outside the office. Mr. Kirschbaum is naturally proud of it, as Mr. North shot the animal under great difficulties, and shipped the head at considerable trouble and expense. This store sells perhaps as much fine poultry as any store of its size in Greater New York. It is a landmark on Seventh avenue, having been established over 23 years, and boasts of having the same cashier since their opening day. She is as capable today of running the business as either one of the firm. In fact, she has often done so for a week at a time. The Kirschbaum Bros. intend celebrating the 26th anniversary of this cashier's employment with the firm shortly, and in a fitting manner, as they consider her an invaluable employee, and 26 years' service is surely a record to be proud of.

A large business is often done in a small store, where business is properly attended to and good quality of meats are handled. Therefore the business of Stern Bros. at No. 820 Second avenue has grown larger every year. Mr. Stern makes a fine brand of sausages, and his trade also appreciates the fine-flavored hams and bacon he handles. That's why business is good and the customers keep coming.

Seventh avenue is noted for its French and Italian butchers, who cater to their countrymen. Almost everything that is to be had in a Paris shop can now be found on Seventh avenue, from 25th to 34th street. One of the new-comers is C. Boatti, at No. 327 Seventh avenue, who also caters to the many French table d'hôte establishments in his neighborhood. Besides a full line of meats, he has a complete grocery department, where his French and Italian customers can find any of the food products from their native land, including the finest edible oils, French roasted coffee, escargots, pates of all kinds, etc. This is a very up-to-date store.

A successful butcher must understand the culinary art, among other things, as his suggestions are often of value to the housekeeper. Jules Dreyfus, of No. 210 West 26th street, is particularly strong on this, as he is a first-class chef. Coming in contact, as he does every day, with a big French population. His store is in the heart of the French district, and he is always thinking up something new for his customers' benefit. His latest is to furnish a good-sized piece of pork rind to the trade for putting in the bottom of the pot when sauer kraut is cooked, to prevent it from sticking to the pot and burning, which often occurs. This little idea has increased the

HEARN West Fourteenth St., New York.

NO MEATS BUT EVERYTHING GROCERIES IN LIQUORS DRY GOODS.

sale of that edible 200 per cent. Another good idea of his is to use the meat of calves' heads for sausage, which he makes himself. He uses a large number each week and is amply repaid, as he gets a good price for the tongues and brains, which are much in demand by the French trade, who are also good customers of his charcuterie department. All of these things he prepares personally in the kitchen in the rear of his store, which is rather unusual for a meat market.

The Manhattan Veal & Mutton Company, at No. 778 First avenue, were showing a line of choice big calves this week. This firm is young in years, but they know their business, and are growing bigger all the time, which speaks well for their good business methods.

The king of the First avenue ring bologna makers is back on the job, and his wurst is growing in popular favor so fast that it is all he can do to keep up with the demand. Almost the entire staff of the United and S. & S. Company plants can be found every day at lunch time in Mayer Wetzstein's place at No. 801 First avenue, having bologna parties. It is possible they may take the place of beef steak parties this winter.

J-M INSULATING MATERIALS

J-M Pure Cork Sheets J-M Mineral Wool
J-M Impregnated Cork Boards J-M Granulated
J-M Rock Wool Insulating Cork
Blocks J-M Hair Felt
J-M Waterproofed Indurated Fibre Boards, Etc.

Write us as to your requirements.

H. W. JOHNS-MANVILLE CO.
NEW YORK AND EVERY LARGE CITY

== FREE == Christmas Dinners

FOR
**300,000
POOR
PEOPLE**

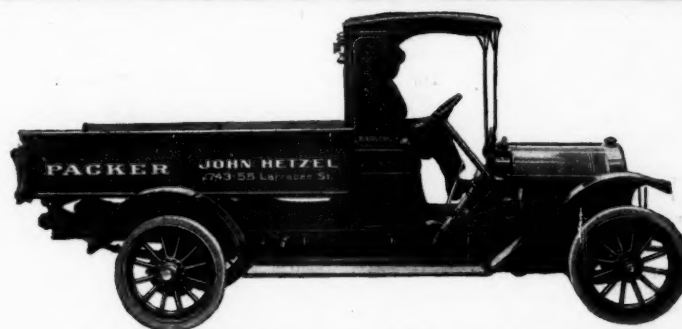
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Salvation Army
Throughout the
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Will you help by
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matter how small

TO COMMANDER
MISS BOOTH

118 W. 14th St., New York City
Western States, Comm. Estill, 609 S. State St., Chicago



This KisselKar Truck of three tons capacity has made a fine record for John Heitzel of Chicago. In twenty-three days recently tabulated, it carried 290,381 pounds at a cost of \$1.26 per ton.

Farther and Faster Delivery Builds Business

Important as is its appeal to economy, a KisselKar Truck stands for the still more important consideration of increased business through farther and faster delivery.

A KisselKar Truck will work twenty-four hours a day—the longer the better.

It will take on the task of three to five horse teams—substituting machine precision for animal lack of precision—reliability for uncertainty.

Weather conditions will not affect it—no exhaustion from heat—no ills from exposure to cold.

It solves the distance factor and enhances customer-satisfaction.

It is a token of progress—the best known advertisement of up-to-dateness.

KISSELKAR TRUCKS

1500 lbs.-1-2-3-4-5 tons

KisselKar Trucks are the strongest, sturdiest and simplest of all trucks—the most enduring and the most economical.

Vanadium anti-fatigue steel used—the toughest and most resilient steel ever put into a truck chassis; the Kissel engine—the most responsive and powerful of motors; lock on differential locking both rear wheels together when traction is needed to pull one wheel out of a bad place; four speeds; lighter fuel consumption; easiest control; bodies built specially for any business.

A perfect service organization clinches KisselKar supremacy. Factory-trained experts in KisselKar construction—with a complete stock of replacements—are ready night and day in all principal cities to relieve owners of mechanical care.

SEND FOR FREE TRUCK PORTFOLIO.

KISSEL MOTOR CAR COMPANY, 550 Kissel Ave., Hartford, Wis.

BRANCHES: New York, Minneapolis, Chicago, Milwaukee, Los Angeles, Dallas, Boston, St. Paul, Kansas City

KisselKar Service Stations and Agencies at over 200 leading points throughout United States

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.00@9.70
Poor to fair native steers.....	5.00@7.85
Oxen and stags.....	3.00@7.50
Bulls and dry cows.....	2.50@6.00
Good to choice native steers one year ago..	6.30@7.75

LIVE CALVES.

Live veal calves, common to prime, per 100 lbs.....	8.00@11.50
Live calves, State fed.....	4.00@ 5.50
Live veal calves, culls, per 100 lbs.....	@ 7.00

LIVE SHEEP AND LAMBS.

Live lambs, fair to prime, per 100 lbs.....	7.00@ 7.40
Live lambs, yearlings.....	5.00@ 5.50
Live lambs, culls.....	4.50@ 5.25
Live sheep, common to prime, per 100 lbs.....	3.00@ 4.25
Live sheep, culls, per 100 lbs.....	@ 2.50

LIVE HOGS.

Hogs, heavy.....	@ 8.45
Hogs, medium.....	@ 8.40
Hogs, 140 lbs.....	@ 8.40
Pigs.....	@ 8.35
Rough.....	7.15@ 7.35

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	14 @ 15
Choice native light.....	14 @ 14½
Native, common to fair.....	10½ @ 12½

WESTERN DRESSED BEEF.

Choice native heavy.....	13½ @ 14½
Choice native light.....	13 @ 13½
Native, common to fair.....	12½ @ 13
Choice Western, heavy.....	@ 12
Choice Western, light.....	11 @ 11½
Common to fair Texas.....	9½ @ 10
Good to choice heifers.....	@ 11½
Common to fair heifers.....	@ 10
Choice cows.....	10 @ 10½
Common to fair cows.....	7½ @ 8
Common to fair oxen and stags.....	@ 11
Fleshy Bologna bulls.....	8½ @ 9

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	18 @ 19	20
No. 2 ribs.....	14 @ 15	17 @ 18
No. 3 ribs.....	10 @ 11	12 @ 13
No. 1 loins.....	18 @ 19	22
No. 2 loins.....	15 @ 16	18
No. 3 loins.....	10 @ 12	12
No. 1 hinds and ribs.....	— @ —	16 @ 17
No. 2 hinds and ribs.....	— @ —	14 @ 15
No. 3 hinds and ribs.....	— @ —	11 @ 12
No. 1 rounds.....	11 @ 12	11 @ 11½
No. 2 rounds.....	9½ @ 10	10 @ 11
No. 3 rounds.....	8½ @ 9½	9½ @ 10
No. 1 chucks.....	11 @ 12	12 @ 12½
No. 2 chucks.....	9 @ 10	11 @ 11½
No. 3 chucks.....	8½ @ 9	10 @ 10½

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	14 @ 18
Veals, county dressed, per lb.....	12½ @ 17
Western calves, choice.....	14 @ 16
Western calves, fair to good.....	12 @ 13
Western calves, common.....	9 @ 11
Grassers and buttermilks.....	8 @ 10

DRESSED HOGS.

Hogs, heavy.....	@ 10½
Hogs, 180 lbs.....	@ 11
Hogs, 160 lbs.....	@ 11½
Hogs, 140 lbs.....	@ 11½
Pigs.....	@ 11½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@ 12½
Lambs, good.....	@ 12
Sheep, choice.....	8 @ 8½
Sheep, medium to good.....	6 @ 7½
Sheep, culls.....	5 @ 6

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@ 16½
Smoked hams, 12 to 14 lbs. avg.....	@ 15½
Smoked hams, 14 to 16 lbs. avg.....	@ 15
Smoked picnics, light.....	@ 14½
Smoked picnics, heavy.....	@ 14
Smoked shoulders.....	@ 13
Smoked bacon, boneless.....	15 @ 18½

Smoked bacon (rib in).....	@ 17
Dried beef sets.....	@ 18
Smoked beef tongue, per lb.....	@ 22½
Pickled bellies, heavy.....	@ 14

FRESH PORK CUTS.

Fresh pork loins, city.....	15 @ 16
Fresh pork loins, Western.....	13 @ 15
Fresh pork tenderloins.....	@ 30
Frozen pork tenderloins.....	@ 28
Shoulders, city.....	14 @ 15
Shoulders, Western.....	12½ @ 13½
Butts, regular.....	13½ @ 14
Butts, boneless.....	14½ @ 15
Fresh hams, city.....	@ 15
Fresh hams, Western.....	@ 14½
Fresh picnic hams.....	12½ @ 13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut.....	70.00 @ 80.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.....	60.00 @ 65.00
Horns, black, per ten.....	30.00 @ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.....	90.00 @ 95.00
Horns, 7½ oz. and over, steers, first quality, per ton.....	@ 270.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	100 @ 125c. a piece
Fresh cow tongues.....	70 @ 90c. a piece
Calves' heads, scalded.....	45 @ 50c. a piece
Sweetbreads, veal.....	45 @ 75c. a pair
Sweetbreads, beef.....	20 @ 25c. a pound
Calves' livers.....	@ 20c. a pound
Beef kidneys.....	@ 15c. a piece
Mutton kidneys.....	@ 3c. a piece
Livers, beef.....	@ 10c. a pound
Oxtails.....	8 @ 9c. a piece
Hearts, beef.....	6 @ 7c. a pound
Rolls, beef.....	15 @ 25c. a pound
Tenderloin beef, Western.....	27 @ 35c. a pound
Lambs' fries.....	6 @ 8c. a pair
Extra lean pork trimmings.....	14 @ 15c. a pound
Blade meat.....	@ 14c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 2½
Suet, fresh and heavy.....	@ 6
Shop bones, per cwt.....	20 @ 25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@ 80
Sheep, imp., medium, per bundle.....	@ 60
Sheep, imp., per bundle.....	@ 40
Sheep, domestic, wide, per bundle.....	@ 70
Sheep, domestic, medium, per bundle.....	@ 50
Sheep, domestic, narrow med., per bundle.....	@ 25
Hog, American, free of salt, tcs. or bbls., per lb. f. o. b. New York.....	@ 70
Hog, extra narrow selected, per lb.....	@ 70
Hog, in kegs, 1 cent over bbls. or tcs.....	— @ —
Beef rounds, domestic, per set, f. o. b. Chicago.....	@ 18
Beef rounds, export, per set, f. o. b. New York.....	@ 23
Beef bungs, piece, f. o. b. New York.....	@ 18
Beef middles, per set, f. o. b. New York.....	@ 85
Beef middles, per set, f. o. b. Chicago.....	@ 83
Beef weasands, per 1,000, No. 1s.....	@ 8
Beef weasands, per 1,000, No. 2s.....	@ 4½

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	18½	20½
Pepper, Sing., black.....	12½	14½
Pepper, Penang, white.....	18	20
Pepper, red Zanzibar.....	14	17
Allspice.....	6	8
Cinnamon.....	16	20
Coriander.....	4½	6
Cloves.....	20	23
Ginger.....	10	13
Mace.....	70	75

SALTPETRE.

Crude.....	4½ @ 5
Refined—Granulated.....	@ 5½
Crystals.....	5½ @ 7
Powdered.....	@ 6

GREEN CALFSKINS.

No. 1 skins.....	@ .26
No. 2 skins.....	@ .24
No. 3 skins.....	@ .14
Branded skins.....	@ .18
Ticky skins.....	@ .18
No. 1 B. M. skins.....	@ .28
No. 2 B. M. skins.....	@ .21
No. 1, 12½-14.....	@ 2.95
No. 2, 12½-14.....	@ 2.70
No. 1 B. M., 12½-14.....	@ 2.45
No. 2 B. M., 12½-14.....	@ 2.20
No. 1 kips, 14-18.....	@ 3.15
No. 2 kips, 14-18.....	@ 2.90
No. 1 B. M. kips.....	@ 2.65
No. 2 B. M. kips.....	@ 2.40
No. 1, heavy kips, 18 and over.....	@ 4.00
No. 2, heavy kips, 18 and over.....	@ 3.75
Branded kips.....	@ 2.20
Heavy branded kips.....	@ 2.55
Ticky kips.....	@ 2.45
Heavy ticky kips.....	@ 2.50

DRESSED POULTRY.

Turkeys—	
Spring, dry picked, average.....	20 @ 22
Spring, scalded, average.....	15 @ 18
Old mixed hens and toms.....	16 @ 17

FRESH KILLED.

Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked, fancy.....	@ 16
Western boxes, 36 to 42 lbs. to doz., dry-picked.....	@ 14
Fowl—Iced—	
Southern and S. Western, dry-picked....	@ 13½
Other Poultry—	
Old Cocks, dry picked, avg. best, per lb.....	@ 11½
Squabs, prime, white, 10 lbs. to doz. per doz.....	@ 4.50

LIVE POULTRY.

Fowls, medium and poor grades.....	@ 12
Fowls, via freight, heavy fancy.....	@ 12½
Old roosters, per lb.....	@ 10
Turkeys, hens and toms, mixed.....	@ 18
Ducks, Western, per lb.....	@ 14
Geese, per lb., Western.....	@ 13
Guineas, per pair.....	@ 60
Pigeons, per pair.....	@ 25

BUTTER.

Creamery, Extras.....	@ 34½
Creamery, Firsts.....	31½ @ 33½
Process, Extras.....	27½ @ 28
Process, Firsts.....	26 @ 27

EGGS.

Fresh gathered, extras.....	38 @ 41
Fresh gathered, extra firsts.....	34 @ 37
Fresh gathered, firsts.....	29 @ 33
Fresh gathered, seconds.....	25 @ 28
Fresh gathered, dirties, No. 1.....	22 @ 23
Fresh gathered, dirties, No. 2.....	19 @ 21
Fresh gathered, checks, good to fine.....	19 @ 20
Fresh gathered, checks, poor to fair.....	15 @ 18
Refrigerator firsts, storage, charges paid.....	22 @ 23

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	20.00 @ 20.50
Bone meal, raw, per ton.....	@ 27.50
Hoof meal, per unit, Chicago.....	2.50 @ 2.55
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	@ 2.53
Nitrate of soda—spot.....	2.57½ @ 2.60
Bone black, discard, sugar house del. New York.....	20.00 @ 21.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia.....	2.60 @ 2.65 and 10c.
Tankage, 11 and 15 p. c. f. o. b. Chicago.....	2.35 and 10c.
Garbage tankage, f. o. b. New York.....	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal).....	2.70 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, c. l. f. Charleston and Newport News.....	3.10 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	2.35 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%.....	@ 3.20
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	@ 3.25
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

